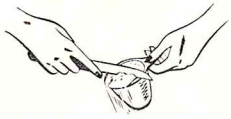
Brer Rabbit's *New Orleans* Molasses *Recipes*

FOR DELICIOUS DESSERTS, CANDIES,
BEVERAGES AND OTHER TASTY FOODS

FOR PERFECT RESULTS — EVERY TIME

TO MEASURE FLOUR

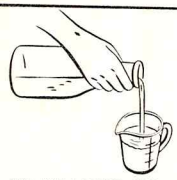
1. Spoon sifted flour lightly into measuring cup until heaping full.



2. Scrape off level with back of straight knife. Do not shake or knock cup.

TO MEASURE WITH A SPOON

Fill the measuring spoon heaping full; then scrape off the excess until level.



TO MEASURE LIQUID

Set cup on table. Keep the measuring line at eye level as the liquid is poured in.

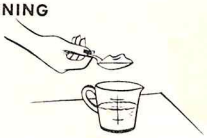
follow these directions carefully:

1. Always sift flour before measuring.
2. Use level measurements. For accuracy, use standard measuring cups and measuring spoons.
3. Measure your baking pans to make sure they will fit to the amount made by the recipe. Measure all pans across the top.
4. Always grease pans well and line them with greased waxed paper (unless otherwise directed by the recipe).
5. To give gingerbread and cookies that old-time plantation flavor that everyone loves, you need *liquid* molasses. Don't let anyone tell you that you can get the same flavor any other way.
6. Sugar in these recipes means white granulated sugar unless otherwise specified.
7. Don't let your oven get too hot. If your range has no thermostatic control, place an oven thermometer on the middle shelf and adjust the heat yourself to keep the temperature *constant*.
8. When gingerbread or cake is done, it has a light, springy feeling when gently tapped with the fingers... it shrinks from the sides of the pan... it leaves no sticky particles on a clean toothpick or wire cake tester inserted in the center.
9. Before removing gingerbread, cake or loaf bread from pan, cool on a wire rack for 5 minutes. Then, with a spatula, carefully loosen it at sides and turn out of pan onto wire rack. Do not frost cake until thoroughly cooled.
10. Never cut hot gingerbread with a knife... always pull it apart gently with 2 forks.

TO MEASURE SHORTENING

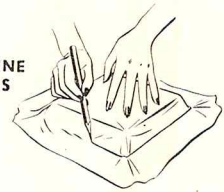
...e shortening tightly ...p until the measur... is reached.

OR



Fill cup with cold water, minus the amount of shortening to be measured. Then add shortening until water fills cup.

TO LINE PANS



Place waxed paper over pan. Mark outlines of pan with pencil. Then cut along marking and fit paper lining into inside of pan.

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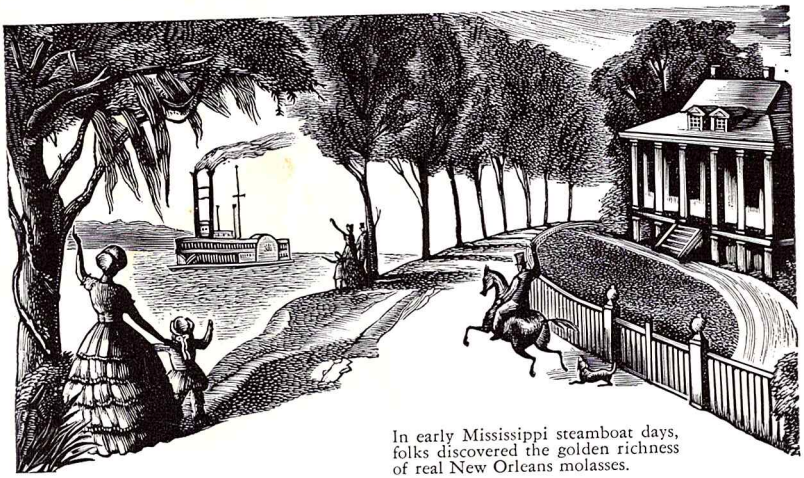


In early Mississippi steamboat days, folks discovered the golden richness of real New Orleans molasses.

For those who love the sunny-rich taste of real New Orleans molasses

As if dripping with the sunshine that warms the rich soil of its plantation home, New Orleans molasses gives spun-gold richness to fine, home-made gingerbread, cakes and cookies.

Treasured by the fine cooks of early crinoline days, this special golden richness is yours today in Brer Rabbit Molasses. Made only from southern plantation sugar cane, Brer Rabbit comes to you in natural *liquid* form, to insure a true molasses flavor.

Keep both flavors on your pantry shelf

For some purposes—such as *eating on* biscuits, griddle cakes and waffles—you may prefer the milder flavored Brer Rabbit *Gold Label* Molasses. For other purposes—such as *using in* gingerbreads, cookies and puddings, where other ingredients spread out the molasses flavor—you may prefer the richer flavored Brer Rabbit *Green Label* Molasses.

If you keep *both* flavors on hand, you give your meals variety and your family a choice of "light or dark" Brer Rabbit on their hot breads.

What joy—when you come home hungry after school—to find that mother has provided molasses cookies and refreshing glasses of delicious, iron-rich Molasses Milk Shake!

BRER RABBIT MOLASSES is rich in Iron

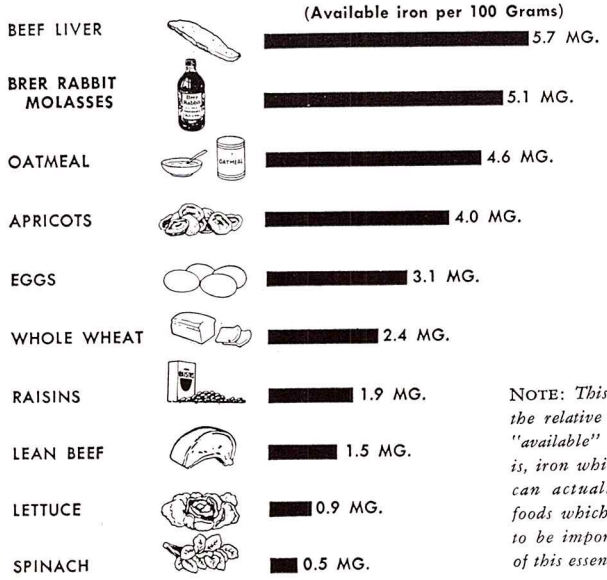
Iron is essential in the formation of the red coloring matter of the blood, which carries oxygen to all the tissues of the body. Without good red blood, the brain, heart, lungs, liver, in fact all the body organs, cannot do their work efficiently...and we cannot be healthy!

WHO NEEDS IRON MOST? We all need iron every day—to make up the iron losses caused by the day's work. But children and women need iron most. As children's bodies grow, their blood streams are increasing, each day adding more red blood cells that need iron. *Women* need more iron because nature regularly depletes their blood streams. *Pregnant women* need more iron because they must supply the new baby with enough iron to last while it is on a milk diet. *New mothers* need more iron because their bodies are low in iron after childbirth.

HOW TO GET THIS NEEDED IRON? If you eat plenty of the right kind of iron-rich foods, you should get all the iron you normally need. (For illness or an abnormal need, a physician will prescribe medicinal iron.)

Be discriminating in your choice of iron-rich foods—because, unfortunately, a large part of the iron in many foods is in a form that the body cannot absorb and use. The chart below lists the foods richest in *usable* iron. Notice that Brer Rabbit Molasses is second only to liver in iron the body can use. Only three tablespoons of Brer Rabbit will give about one-third of an average person's minimum daily iron needs.

Brer Rabbit Molasses is second only to liver in available iron content



NOTE: *This chart shows the relative amounts of "available" iron — that is, iron which the body can actually use — in foods which are known to be important sources of this essential mineral.*

Children love to get their iron in Brer Rabbit Molasses Milk Shake!

Just add one tablespoon of Brer Rabbit Molasses to a glass of cold or warm milk. This delicious drink is rich in iron and calcium. And children love it —even those who dislike *plain* milk.

A NEW, QUICK, EASY WAY to mix gingerbread and cookies

No Mixing Bowl! You use a saucepan (3- or 4-quart size) with a handle to grasp as you mix. No wobbling or slipping out of your hand—no skidding across the table as with a bowl. And you don't get your thumb in the batter!

No Creaming of Shortening! You melt the shortening in the saucepan—over a very low heat, of course. That's the first step that saves you from aching arm muscles. And don't wash that cup you used to measure the shortening—use it again when you measure the molasses (molasses *pours* easier from a greased cup)—then use it again when you measure the milk or any other liquid the recipe calls for.

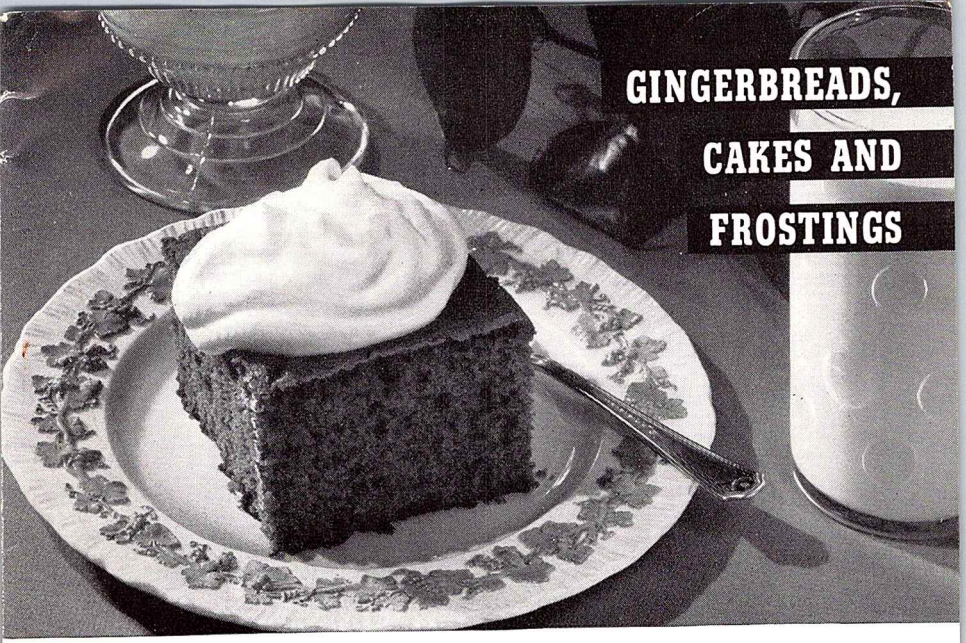
No Beating of Eggs! After pouring the molasses into the cooled shortening, you just add the egg (or eggs) *unbeaten.* Again you're saved from aching arm muscles!

Easier to Mix! You mix shortening, molasses and eggs only until well mixed. You don't have to count strokes—no need to wear yourself out. Then add dry ingredients alternately with the milk or other liquid (about one-third of each at a time), mixing well each time.

Less Dishwashing! Fewer dishes to get out, wash, and put away.

Delicious Results! The following recipes are all mixed by this new, quick, easy method. *Try* them. You'll not only be delighted with the way they save your energy; you'll be proud to serve them *any time*—because they're *downright good eating!*

Brer Rabbit Gingerbread . . . . . Recipe on page 6
Lemon Molasses Cup Cakes . . . . . Recipe on page 10
New Orleans Drop Cookies . . . . . Recipe on page 29
Tutti Frutti Cookies . . . . . Recipe on page 30
Cinnamon Snaps . . . . . Recipe on page 33
Golden Fruit Bars . . . . . Recipe on page 33
Gingersnaps . . . . . Recipe on page 30



GINGERBREADS, CAKES AND FROSTINGS

Fragrant, spicy gingerbread has unlimited possibilities for variation. Top it with whipped cream . . . with icing and coconut . . . with cream cheese and nuts . . . serve with ice cream, Molasses Chip Sauce (page 14), or applesauce. You'll love it whichever way you serve it!

My Best Gingerbread—*Best gingerbread you ever tasted!*

½ cup shortening
½ cup sugar
1 egg
2½ cups sifted all-purpose flour
1½ teaspoons baking soda
1 teaspoon cinnamon
1 teaspoon ginger
½ teaspoon cloves
½ teaspoon salt
1 cup Brer Rabbit Molasses
1 cup hot water

Cream together shortening and sugar. Add egg; beat well. Sift together flour, baking soda, cinnamon, ginger, cloves and salt. Combine molasses and water; add alternately with flour mixture to creamed mixture. Line 8″ x 8″ x 2″ greased pan with greased waxed paper; pour in batter. Bake in moderate oven, 350° F., 50-60 minutes. Cool 5 minutes. Remove from pan.

Boiled Frosting—*Snowy beauty for cake tops!*

1 cup sugar
⅓ cup water
1 teaspoon cider vinegar
2 egg whites
1 teaspoon vanilla extract

Combine sugar, water and vinegar; bring to boiling point. Boil to 238° F. (or until syrup spins long thread when dropped from tip of spoon). Beat egg whites stiff but not dry; gradually add hot syrup, beating constantly, until frosting holds shape. Add vanilla extract. Makes enough to fill and frost 2 8″ cake layers.

Tropical Gingerbread—*A treat for both eye and appetite!*

Prepare My Best Gingerbread (page 5). Prepare Boiled Frosting (page 5); spread on top of cake. Sprinkle generously with coconut.

Brer Rabbit Gingerbread—*Very easy to make!*

½ cup shortening
1¼ cups Brer Rabbit Molasses
1 egg
2½ cups sifted all-purpose flour
1½ teaspoons baking soda
1 teaspoon cinnamon
1½ teaspoons ginger
½ teaspoon salt
¾ cup hot water

Melt shortening in 3- or 4-quart saucepan over very low heat. Remove from heat; let cool. Add molasses and egg; beat well. Sift together flour, baking soda, cinnamon, ginger and salt; add alternately with hot water to first mixture. Line 8" x 8" x 2" pan with greased waxed paper; pour in batter. Bake in moderate oven, 350° F., 40-45 minutes or until done. Cool 5 minutes. Remove from pan.

Creole Fluff—*Delicious on cake or gingerbread!*

¼ cup Brer Rabbit Molasses
1 teaspoon cinnamon
¼ teaspoon cloves
Few grains salt
1 cup whipping cream

Combine molasses, cinnamon, cloves and salt. Whip cream stiff; gradually add molasses mixture. Makes enough to cover top and sides of 2 8" square cake layers. If desired, sprinkle with chopped walnut meats.

Gingerbread Peach Shortcake—*Luscious... and unusual!*

1¾ cups sifted all-purpose flour
1 teaspoon baking powder
1 teaspoon ginger
½ teaspoon cinnamon
½ teaspoon salt
½ teaspoon baking soda
3 tablespoons shortening
½ cup sugar
1 egg
½ cup Brer Rabbit Molasses
½ cup boiling water
1 pint heavy cream
4 cups sliced peaches*

Sift together flour, baking powder, ginger, cinnamon, salt and baking soda. Cream together shortening and sugar; add egg; beat well. Add molasses. Add flour mixture; beat smooth. Gradually add water. Pour into 2 greased 8" layer cake pans. Bake in moderate oven, 350° F., 30 minutes. Cool 5 minutes; remove from pans. Beat cream until stiff; flavor with vanilla extract and sweeten if desired. While cake is warm, place cream and peaches between and on top of cake layers. Serve immediately.

**Canned peaches or sweetened fresh peaches may be used.*

Refrigerator Gingerbread—*Mix, store, bake as needed!*

½ cup shortening
1 cup sugar
2 eggs
½ cup Brer Rabbit Molasses
2 cups sifted all-purpose flour
1 teaspoon baking soda
1¼ teaspoons ginger
½ teaspoon cinnamon
½ teaspoon allspice
¼ teaspoon salt
½ cup sour milk or buttermilk

Cream together shortening and sugar. Add eggs, one at a time, beating after each. Add molasses. Sift together flour, baking soda, ginger, cinnamon, allspice and salt; add alternately with milk to creamed mixture. Line 8" x 8" x 2" greased pan with greased waxed paper; pour in batter. Cover pan with damp towel, then waxed paper; tie securely with string. Store in refrigerator until ready to bake. Bake in moderate oven, 350° F., 50 minutes. Cool 5 minutes. Remove from pan. Serve immediately.

Small-Family Gingerbread—*6 portions of superlative flavor!*

¼ cup shortening
¼ cup sugar
1 egg
1¼ cups sifted all-purpose flour
¾ teaspoon baking soda
½ teaspoon cinnamon
½ teaspoon ginger
¼ teaspoon cloves
¼ teaspoon salt
½ cup Brer Rabbit Molasses
½ cup hot water

Cream together shortening and sugar. Add egg; beat well. Sift together flour, baking soda, cinnamon, ginger, cloves and salt. Combine molasses and water; add alternately with flour mixture to creamed mixture. Line 9¼" x 5¼" x 2½" greased loaf pan with greased waxed paper; pour in batter. Bake in moderate oven, 350° F., 45 minutes. Cool 5 minutes. Remove from pan.

Pineapple Upside Down Cake—*This always wins delighted compliments!*

3 tablespoons butter
10 tablespoons brown sugar
4 pineapple slices
8 maraschino cherries
6 tablespoons shortening
1 egg
1¼ cups sifted all-purpose flour
1 teaspoon baking soda
¾ teaspoon cinnamon
1 teaspoon ginger
¼ teaspoon cloves
¼ teaspoon salt
½ cup Brer Rabbit Molasses
½ cup hot water

Melt butter in 8" x 8" x 2" pan; add 4 tablespoons brown sugar. Place drained pineapple slices and cherries in design on sugar mixture in pan. Cream together shortening and remaining 6 tablespoons brown sugar; add egg. Beat well. Sift together flour, baking soda, cinnamon, ginger, cloves and salt. Combine molasses and water; add alternately with dry ingredients to creamed mixture. Pour over fruit; bake in moderate oven, 350° F., 45-50 minutes. Let stand 5 minutes; remove from pan.

Marble Cake. Silken-fine in texture, it is marbled with rich, dark splashes of spicy molasses goodness. Lemon frosting gives it further glamor.

Marble Cake—*An exceptionally fine cake! Don't fail to try it!*

½ cup shortening
1 cup sugar
2 eggs
2 cups sifted all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
⅔ cup milk
1½ teaspoons cinnamon
¾ teaspoon cloves
¾ teaspoon nutmeg
¼ cup Brer Rabbit Molasses

Cream together shortening and sugar; add eggs, one at a time, beating after each. Sift together flour, baking powder and salt; add alternately with milk to creamed mixture. Divide batter into two parts. To one part, add cinnamon, cloves, nutmeg and molasses. Place by spoonfuls, alternating light and dark batters, in greased 9¼" x 5¼" x 2½" loaf pan. Bake in moderate oven, 350° F., 1½ hours. Cool 10 minutes. Remove cake from pan; cool on wire rack. If desired, top with Lemon Confectioners' Sugar Frosting.

Confectioners' Sugar Frosting—*Can't fail! No cooking!*

¼ cup butter
1½ cups confectioners' sugar
1½ teaspoons milk or cream, about
½ teaspoon vanilla extract

Cream butter. Sift sugar; gradually add, creaming constantly. Add enough milk to make mixture right consistency for spreading. Add vanilla extract. Makes enough to frost 1 8" x 8" x 2" cake.

Lemon Confectioners' Sugar Frosting—*Stays moist!*

Substitute lemon extract for vanilla extract in the above recipe.

Molasses Layer Cake—*A superb cake. Don't miss it!*

¾ cup shortening
⅔ cup sugar
3 eggs
¾ cup Brer Rabbit Molasses
2¾ cups sifted all-purpose flour
1 teaspoon baking soda
2 teaspoons cinnamon
¾ teaspoon salt
1 cup milk
Maple Nut Frosting (below)

Cream together shortening and sugar. Add eggs, one at a time, beating after each. Add molasses; mix well. Sift together flour, baking soda, cinnamon and salt; add alternately with milk to creamed mixture. Pour into 2 greased 9" layer pans. Bake in moderate oven, 350° F., 35-40 minutes. Cool 5 minutes. Remove from pans. Cool on wire rack. Spread Maple Nut Frosting between and on top of layers.

Maple Nut Frosting—*Very dressy, also very easy!*

6 tablespoons butter
3 cups confectioners' sugar
5 tablespoons cream
Few grains salt
¾ teaspoon maple flavoring
⅔ cup chopped walnut meats

Cream butter. Sift sugar; gradually add, creaming constantly. Add enough cream to make mixture right consistency for spreading. Add salt and flavoring; mix well. Spread between and on top of layers, sprinkling with nut meats. Makes enough to fill and frost 2 9" cake layers.

Molasses Pound Cake—*Fine-textured, and a lovely color!*

½ cup shortening
½ cup sugar
5 egg yolks
½ cup Brer Rabbit Molasses
2 cups cake flour
2 teaspoons baking powder
¾ teaspoon salt
1 teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon cloves
⅔ cup milk

Cream together shortening and sugar; add egg yolks, one at a time, beating after each. Add molasses; mix well. Sift together flour, baking powder, salt, cinnamon, nutmeg and cloves; add alternately with milk to creamed mixture. Pour into greased loaf pan 9¼" x 5¼" x 2½". Bake in moderate oven, 350° F., 1 hour. Cool 5 minutes. Remove from pan; cool on wire rack. If desired, top with Confectioners' Sugar Frosting (page 8).

Molasses Coconut Topping—*A delicious new way to frost cake!*

¼ cup butter
2 tablespoons sugar
1 teaspoon lemon extract
2 tablespoons Brer Rabbit Molasses
⅔ cup shredded coconut

Cream together butter and sugar; add lemon extract, molasses and coconut. Spread on baked 8" square or round cake layer or gingerbread. Broil until brown.

Lemon Molasses Cup Cakes are perfect for luncheons, bridges, teas and children's parties. Light-textured, lemony, luscious, they don't take long to make—and don't last long when served!

Lemon Molasses Cup Cakes—*Elegant for a party!*

½ cup shortening
½ cup sugar
½ cup Brer Rabbit Molasses
1 egg
2 cups sifted all-purpose flour
2 teaspoons baking powder
½ teaspoon baking soda
1½ teaspoons cinnamon
¼ teaspoon salt
½ cup milk
Grated rind 1 lemon

Slowly melt shortening; cool. Add sugar, molasses and egg; beat well. Sift together flour, baking powder, baking soda, cinnamon and salt; add alternately with milk to first mixture. Add lemon rind. Pour into greased cup cake pans. Bake in moderate oven, 350° F., 30 minutes. If desired, frost with Lemon Confectioners' Sugar Icing (page 8). Makes 16.

Molasses Boiled Frosting—*A new, unusual and delicious frosting for layer cakes!*

1 cup sugar
1 tablespoon Brer Rabbit Molasses
¼ cup water
2 egg whites
Few grains salt
1 teaspoon vanilla extract

Boil together sugar, molasses and water to 238° F. (or until syrup spins long thread when dropped from tip of spoon). Beat egg whites stiff; gradually add syrup, beating constantly, until frosting holds shape. Add salt and vanilla extract. Makes enough to fill and frost 2 9" cake layers.

Almond Meringue Gingerbread—*Delicious baked-on topping!*

¼ cup shortening
¼ cup sugar
2 egg yolks
½ cup Brer Rabbit Molasses
1½ cups sifted all-purpose flour
½ teaspoon ginger
½ teaspoon cinnamon
⅛ teaspoon salt
¾ teaspoon baking soda
½ cup boiling water

Cream together shortening and sugar. Add egg yolks; beat well. Add molasses. Sift together flour, ginger, cinnamon, salt and baking soda. Add to creamed mixture; mix well. Quickly stir in water; beat smooth. Line 8" x 8" x 2" greased pan with greased waxed paper; pour in batter. Top with

Almond Meringue Topping—*Rich with shredded almonds*

2 egg whites
6 tablespoons sugar
½ teaspoon vanilla extract
½ cup blanched almond nut meats, cut in long shreds

Beat egg whites stiff, but not dry. Gradually add sugar, beating constantly. Add vanilla extract; spread on top of cake batter. Sprinkle with nut meats. Bake in moderate oven, 350° F., 35-40 minutes. If necessary, increase heat last 10 minutes to toast almonds.

New Orleans Molasses Sponge Roll—*Sumptuous!*

4 eggs, separated
½ cup Brer Rabbit Molasses
1 teaspoon lemon juice
6 tablespoons sugar
¾ cup sifted all-purpose flour
½ teaspoon salt
¾ teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon baking soda
¼ teaspoon mace
Fruit Filling (below)

Beat egg yolks until thick and lemon colored; add molasses. Beat egg whites until they stand up in peaks; add lemon juice. Gradually add 4 tablespoons sugar, beating constantly with rotary beater. Fold egg yolk mixture into egg white mixture. Sift together flour, remaining 2 tablespoons sugar, salt, cinnamon, nutmeg, baking soda and mace; fold in. Line bottom of 10" x 16" x 1" pan with greased waxed paper; pour in batter. Bake in slow oven, 325° F., 20 minutes. Remove from pan immediately; place on towel which has been sprinkled with confectioners' sugar. Roll up jelly roll fashion; cool. Unroll; spread with Fruit Filling. Reroll. Serves 8-10. If desired, serve with whipped cream.

Fruit Filling—*Sweet and tart flavors perfectly balanced!*

1 cup chopped dates
1½ cups chopped cooked prunes
½ cup chopped nut meats
½ cup orange marmalade
1 tablespoon lemon juice
¼ teaspoon salt
⅓ cup prune juice, about

Combine dates, prunes, nut meats, marmalade, lemon juice and salt. Add enough prune juice to make mixture right consistency for spreading. Enough filling for 10" x 16" jelly roll.

Harvest Apple Cake—*Moist... and a "come-again" flavor!*

1½ cups thinly sliced pared apples
¾ cup Brer Rabbit Molasses
⅓ cup shortening
½ cup hot water
2½ cups sifted all-purpose flour
½ cup sugar
1 teaspoon cinnamon
½ teaspoon cloves
¼ teaspoon mace or nutmeg
1½ teaspoons baking soda
¼ teaspoon salt

Combine apples and molasses; slowly cook until apples are tender; drain off molasses and combine with shortening and water, heat until shortening melts. Cool. Sift together flour, sugar, cinnamon, cloves, mace, baking soda and salt. Add molasses mixture; mix well. Add apples. Line 8" x 8" x 2" greased pan with greased waxed paper; pour in batter. Bake in moderate oven, 350° F., 45 minutes. Serve warm with plain or whipped cream or with ice cream. Serves 8-12.

Molasses Raisin Loaf Cake—*Delicious spicing! Keeps for days!*

½ cup shortening
½ cup sugar
2 eggs
½ cup Brer Rabbit Molasses
2 cups sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon salt
¾ cup milk
1 cup seedless raisins

Cream together shortening and sugar. Add eggs, one at a time, beating after each. Add molasses; mix well. Sift together 1½ cups flour, baking soda, cinnamon, nutmeg and salt; add alternately with milk to first mixture. Sprinkle raisins with remaining ½ cup flour; add to cake batter. Line 9¼" x 5¼" x 2½" greased loaf pan with greased waxed paper; pour in batter. Bake in moderate oven, 350° F., 1 hour 35 minutes. Cool 5 minutes. Remove from pan; cool on wire rack.

Applesauce Spice Cake—*Stays moist to the last crumb!*

½ cup shortening
½ cup sugar
2 eggs
½ cup Brer Rabbit Molasses
2 cups sifted all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon cloves
1 cup strained thick applesauce
⅔ cup seedless raisins

Cream together shortening and sugar. Add eggs, one at a time, beating after each. Add molasses. Sift together flour, baking soda, salt, cinnamon, nutmeg and cloves; add alternately with applesauce to first mixture. Add raisins; mix well. Pour into greased 8" x 8" x 2" pan. Bake in moderate oven, 350° F., 55 minutes. Cool 5 minutes. Remove cake from pan; cool on wire rack. Serve plain or, if desired, top with Orange Frosting (page 14).

Molasses Coconut Cake—*Men especially like its texture!*

½ cup shortening
½ cup brown sugar
1 egg
1 cup Brer Rabbit Molasses
2⅓ cups sifted all-purpose flour
1½ teaspoons baking powder
½ teaspoon baking soda
¼ teaspoon salt
½ cup milk
1 cup chopped moist-packed coconut

Cream together shortening and sugar. Add egg; beat well. Add molasses. Sift together flour, baking powder, baking soda and salt; add alternately with milk to first mixture. Add coconut. Line 8" x 8" x 2" greased pan with greased wax paper; pour in batter. Bake in moderate oven, 350° F., 1 hour 10 minutes. Cool 5 minutes. Remove from pan; cool.

If desired, frost with Orange Frosting (page 14). If this frosting is used, serve the cake the day it is made.

Farm Fruit Cake—*Makes 2 rich loaves. Fine Christmas gifts!*

1 cup boiling water
1 cup finely chopped salt pork
1 cup Brer Rabbit Molasses
1 cup sugar
2 eggs, separated
1 cup chopped seedless raisins
1 cup chopped dates
4 cups sifted all-purpose flour
1 teaspoon cloves
2 teaspoons cinnamon
2 teaspoons baking soda
1½ teaspoons lemon extract

Pour water over pork; add molasses and sugar; beat well. Beat egg yolks; add. Dredge raisins and dates in ½ cup of the flour. Sift together remaining flour, cloves, cinnamon and baking soda; add to salt pork mixture. Mix well. Add fruit and lemon extract. Beat egg whites stiff; fold in. Grease and flour 2 loaf pans 9¼" x 5¼" x 2½"; pour in batter. Bake in slow oven, 275° F.-300° F., 1½-2 hours. Makes 2 loaves.

Prune Fruit Cake—*An inexpensive, fine-flavored fruit cake!*

½ cup shortening
1 cup sugar
1 egg
½ cup Brer Rabbit Molasses
2¼ cups sifted all-purpose flour
½ teaspoon baking powder
¼ teaspoon salt
½ teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
½ teaspoon baking soda
½ cup milk
½ cup seedless raisins
¼ cup each currants, chopped citron, soft prunes

Cream together shortening and sugar. Add egg, beat well. Add molasses. Sift together 2 cups flour, baking powder, salt, cinnamon, cloves, nutmeg and baking soda; add alternately with milk to first mixture. Sprinkle raisins, currants, citron and prunes with remaining ¼ cup flour; add to cake batter. Line 9¼" x 5¼" x 2½" greased loaf pan with greased waxed paper; pour in batter. Bake in slow oven, 300° F., 2 hours. Cool 5 minutes. Remove from pan; cool on wire rack.

Orange Frosting—*A fluffy treat for immediate enjoyment. Serve the day it's made!*

1 cup sugar
3 tablespoons cold water
2 tablespoons orange juice
1 teaspoon grated orange rind
1 egg white
12 marshmallows, cut in small pieces

Combine sugar, water, orange juice and rind and egg white in top of double boiler. Place over boiling water, beating constantly, with rotary beater for 7 minutes, or until thick. Remove from heat; add marshmallows. Makes enough to fill and frost 2 8" cake layers. To be served the day you make it.

Molasses Chip Sauce—*Delicious on hot gingerbread!*

1 cup heavy cream
Few grains salt
½ teaspoon vanilla extract
2 tablespoons Brer Rabbit Molasses
⅓ cup chopped semi-sweet chocolate

Whip cream stiff; add salt and vanilla extract. Fold in molasses and chocolate. Serves 4-6.

Molasses Mocha Frosting—*A new flavor for frosting! It's fluffy and keeps well!*

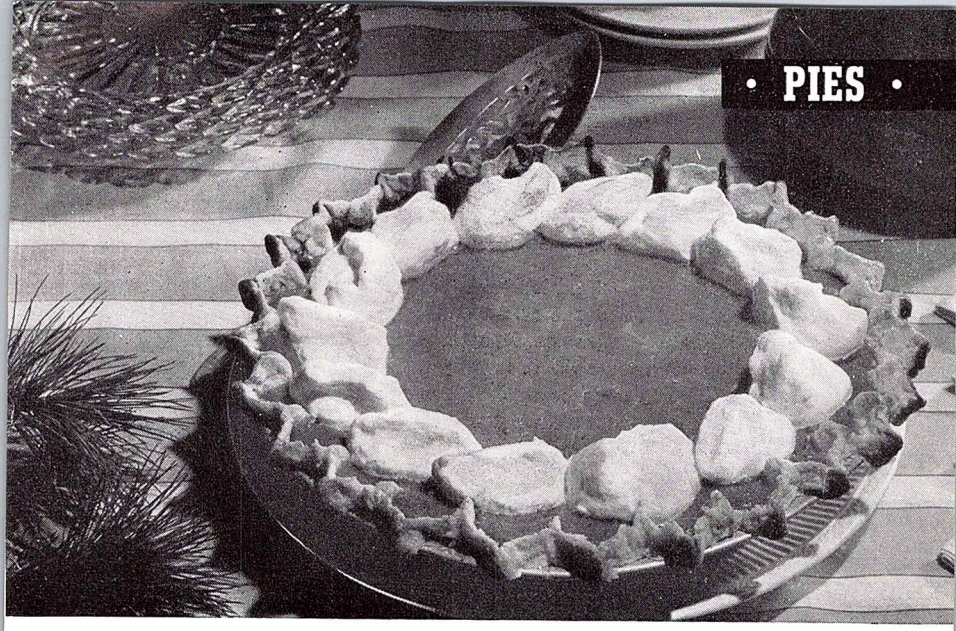
¼ cup butter
2 cups confectioners' sugar
1 tablespoon cocoa
Few grains salt
2 tablespoons Brer Rabbit Molasses
2 tablespoons cold coffee, about
1 teaspoon vanilla extract

Cream butter. Sift together sugar, cocoa and salt; gradually add, creaming constantly. Add molasses and enough cold coffee to make mixture right consistency for spreading. Add vanilla extract. Makes enough to fill and frost 2 8" cake layers or 12 cup cakes.

Molasses Butter Frosting—*Delicious and unusual flavor, and it can't fail!*

¼ cup butter
1½ cups confectioners' sugar
Few grains salt
2 tablespoons Brer Rabbit Molasses
½ teaspoon almond extract
1 teaspoon grated orange rind
1 tablespoon milk, about

Cream butter. Sift sugar and salt; gradually add, creaming constantly. Add molasses, almond extract, orange rind and enough milk to make mixture right consistency for spreading. Makes enough to fill and frost 2 8" cake layers or 12 medium size cup cakes.



Even our Pilgrim forebears recognized the affinity of pumpkin and molasses, and used molasses generously in their pumpkin desserts. Remember this when you make your pumpkin pies. Make them the Brer Rabbit way, following the recipe below.

Pumpkin Pie—*Molasses brings out pumpkin's best flavor!*

3 tablespoons sugar
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon cloves
½ teaspoon ginger
½ teaspoon salt
⅓ cup Brer Rabbit Molasses
1½ cups strained cooked or canned pumpkin*
1 cup milk
2 eggs
1 egg yolk
1 egg white
9" unbaked pastry shell

Mix sugar, cinnamon, nutmeg, cloves, ginger and salt. Combine with molasses and pumpkin; add milk. Beat 2 eggs and 1 egg yolk; add. Beat 1 egg white stiff; fold in. Pour into pastry shell. Bake in hot oven, 425° F., 45 minutes, or until inserted knife comes out clean.

** Mashed cooked hubbard squash may be substituted for the pumpkin.*

Pecan Pie—*Very rich...very elegant!*

1 cup sugar
¾ cup Brer Rabbit Molasses
¼ cup butter
3 eggs
1 cup pecan nut meats
Few grains salt
1 teaspoon vanilla extract
9" unbaked pastry shell
1 cup heavy cream

Mix sugar and molasses; add butter. Bring to boiling point. Beat eggs; gradually add syrup mixture. Add nut meats, salt and vanilla extract. Pour into pastry shell. Bake in moderately hot oven, 375° F., 45-60 minutes. Cool. Whip cream; spread on pie.

Shoo-Fly Pie—*A Pennsylvanian treat!*

1 cup Brer Rabbit Molasses
1 cup boiling water
1 teaspoon baking soda
3 cups sifted all-purpose flour
1 cup sugar
½ cup butter
9″ unbaked pastry shell

Combine molasses, water and baking soda; bring to boil. Boil 1 minute or until light in color. Sift together flour and sugar. Cut in butter with 2 knives or pastry blender, to a crumb consistency. Pour molasses mixture into pastry shell; cover with crumbs. Bake in hot oven, 425° F., 40 minutes. Cool.

The top of the pie should be a golden brown and a layer of jelly-like filling is between the crumbs and crust.

Mincemeat—*The molasses gives a finer flavor blend!*

7 lbs. tart apples
2 lbs. cooked lean beef
1 lb. suet
1 lb. seedless raisins
1 lb. seeded raisins
1 lb. currants
6 cups sugar
1 tablespoon cinnamon
1 tablespoon cloves
1 tablespoon salt
½ cup cider vinegar
½ cup cider
½ cup Brer Rabbit Molasses
½ cup cold coffee
2 cups beef broth
1 orange, grated rind
1 lemon, grated rind
2 oranges, juice
2 lemons, juice

Pare apples; core; chop fine. Grind beef and suet; combine with apples, raisins and currants. Sift together sugar, cinnamon, cloves and salt; add to first mixture; mix well. Add remaining ingredients; mix well. Heat thoroughly; seal in 11 hot sterilized pint jars.

Southern Sweet Potato Pie—*Fluffy, walnut-studded... wonderful eating!*

1 9″ unbaked pastry shell
1½ cups cooked or canned sweet potatoes
⅓ cup brown sugar
3 tablespoons Brer Rabbit Molasses
½ teaspoon salt
1 teaspoon cinnamon
2 tablespoons melted butter
½ cup chopped walnut meats
3 eggs, separated
¾ cup milk

Bake pastry shell in hot oven, 425° F., 10 minutes. Press sweet potatoes through sieve; add sugar, molasses, salt, cinnamon, butter and walnut meats. Mix well. Beat egg yolks; add milk. Combine with sweet potato mixture. Beat egg whites stiff but not dry; fold into sweet potato mixture. Pour into pastry shell. Bake in moderate oven, 350° F., 1 hour, or until inserted knife comes out clean.

Molasses Chiffon Pie—*Truly elegant... and very new!*

1 envelope (1 tbsp.) unflavored gelatin
¼ cup cold water
3 eggs
¾ cup Brer Rabbit Molasses
2 tablespoons orange juice
½ teaspoon cinnamon
Few grains salt
1 cup heavy cream
Crumb Pie Shell (below)
Semi-sweet chocolate

Soften gelatin in cold water. Beat eggs until light; add molasses. Cook over hot water, stirring constantly, until thick. Add gelatin, orange juice, cinnamon and salt. Chill until slightly thickened. Whip cream stiff; fold it into molasses mixture. Pour into Crumb Pie Shell. Chill until firm. Using sharp, thin-bladed knife, shave semi-sweet chocolate in thin curls; sprinkle on pie.

Crumb Pie Shell—*No baking needed!*

1 cup sweet cracker crumbs*
¼ cup sugar
1 teaspoon cinnamon
⅓ cup melted butter

Mix crumbs, sugar and cinnamon. Blend in butter. Press into 9" pie plate. Chill.

*Use zwieback, rusk, graham crackers, vanilla, chocolate or lemon wafers or ginger snaps.

For variety use halved wafers to make an attractive border.

Old-Fashioned Apple Pie—*An old favorite with an added interesting flavor!*

Pastry
6 tart apples
2 teaspoons lemon juice
¼ cup sugar
1 teaspoon cinnamon
½ teaspoon nutmeg
½ cup Brer Rabbit Molasses
2 tablespoons butter

Line 9" pie plate with pastry. Pare apples; core; slice. Arrange apples in pastry shell; sprinkle with lemon juice, sugar, cinnamon and nutmeg. Add molasses; dot with butter. Cover with pastry. Bake in hot oven, 425° F., 40-45 minutes.

Raisin Pie—*Very good... very good, indeed!*

1 egg
¼ cup sugar
1½ tablespoons flour
⅛ teaspoon salt
½ teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
½ cup Brer Rabbit Molasses
½ cup sour milk or buttermilk
1 cup seedless raisins, chopped
Pastry

Beat eggs; add sugar, flour, salt, cinnamon, cloves, nutmeg and molasses; mix well. Add sour milk and raisins. Line 9" pie plate with pastry; pour in filling. Arrange strips of pastry on filling, lattice fashion. Bake in hot oven, 425° F., 30-40 minutes.

Homemade candies are Christmas gifts that are highly appreciated and long remembered. In your Christmas candy assortment be sure to include: Molasses Peanut Crunch (recipe below), Molasses Coconut Chews (page 19) and Raisin-Peanut Clusters (page 19).

Molasses Peanut Crunch—*Quickly made, quickly eaten!*

1 cup Brer Rabbit Molasses
1 cup sugar
2 tablespoons shortening
⅛ teaspoon baking soda
2½ cups chopped peanut meats

Combine molasses, sugar and shortening; cook slowly, stirring constantly to 252° F. (or when a small quantity dropped in cold water forms firm ball). Remove from heat; add baking soda; stir until bubbling stops. Add nut meats. Pour into greased shallow pan. Cool slightly; cut in small squares or bars. Wrap in waxed paper. Makes about 1¾ lbs.

Molasses Taffy—*For real fun, let the youngsters have a taffy-pull!*

1½ cups *Gold Label* Brer Rabbit Molasses
¾ cup sugar
2 tablespoons butter
2 teaspoons cider vinegar
1 teaspoon lemon extract

Combine molasses, sugar, butter and vinegar. Cook slowly, stirring constantly, until mixture boils. Boil slowly, stirring constantly toward end of cooking, to 260° F. (or when small quantity dropped into cold water forms hard ball). Remove from heat; add lemon extract. Pour into greased pan; when cool enough to handle, grease hands; pull taffy until light in color. Stretch in long rope; cut in small pieces. Wrap each piece in waxed paper. Makes about 1 pound.

Brer Rabbit's Puffed Rice Candy—*Teen-agers can make this... and how they'll love it!*

½ cup Brer Rabbit Molasses
¼ cup sugar
¼ teaspoon salt
½ tablespoon butter
3 cups puffed rice
½ cup peanuts
½ cup semi-sweet chocolate pieces

Combine molasses, sugar and salt; cook to 250° F. (or when a small quantity dropped in cold water forms firm ball). Add butter. Combine puffed rice, peanuts and chocolate pieces; add molasses mixture. Mix quickly; press into 8" x 8" x 2" pan. Cool. Remove from pan; cut in squares. Makes 16.

Apples on a Stick—*You're never too old to enjoy these!*

1 cup *Gold Label* Brer Rabbit Molasses
1 cup sugar
1 teaspoon cider vinegar
⅓ teaspoon salt
¼ cup water
2 tablespoons butter
12 small apples

Combine molasses, sugar, vinegar, salt and water. Cook slowly, stirring constantly, to 270° F. (or when a small quantity dropped into cold water forms hard ball). Remove from heat; add butter. Dip apples into syrup, covering entire surface. Place on waxed paper to cool. Insert wooden stick for holder.

Molasses Coconut Chews—*Good munching!*

¼ cup Brer Rabbit Molasses
¾ cup light corn syrup
1 tablespoon cider vinegar
2 tablespoons butter
2 cups shredded coconut
1 teaspoon vanilla extract
Few grains salt

Combine molasses, corn syrup, vinegar and butter; cook slowly, stirring occasionally, to 240° F. (or when small quantity dropped into cold water forms soft ball). Remove from heat; add coconut, vanilla extract and salt. Using two forks, quickly drop onto greased surface. Makes 28.

Raisin Peanut Clusters—*A good chewy candy!*

½ cup Brer Rabbit Molasses
½ cup light corn syrup
1 teaspoon cider vinegar
3 tablespoons butter
2 cups peanut meats
1 cup seedless raisins

Combine molasses, corn syrup and vinegar; cook slowly, stirring occasionally, to 250° F. (or when a small quantity dropped into cold water forms firm ball). Remove from heat; add butter; mix well. Combine nut meats and raisins; add to molasses mixture. Drop by teaspoons on greased baking sheet. If mixture begins to harden, reheat. Makes about 28.

Let the children help when you make Molasses Popcorn Balls. Cook up the syrup yourself, while the youngsters pop the corn. Then butter their eager hands and let them shape the molasses-and-popcorn mixture into the luscious golden balls. Follow recipe below.

Molasses Popcorn Balls—*You'll want these at Hallowe'en . . . Thanksgiving . . . Christmas!*

3 quarts popped corn
1½ cups Brer Rabbit Molasses
¼ cup water
½ cup sugar
2 teaspoons cider vinegar
½ teaspoon salt
2 teaspoons vanilla extract
5 tablespoons vegetable shortening

Pick over popped corn, discarding all hard kernels. Combine molasses, sugar, water, vinegar and salt; cook slowly, stirring constantly, to 270° F. (or when a small quantity dropped into cold water forms hard ball). Remove from heat; add vanilla extract and shortening, stirring only enough to mix. Pour over popped corn, stirring constantly. Grease hands; shape lightly and quickly into balls. Cool. Wrap in waxed paper. Makes 28-30.

Glazed Nuts—*These take good care of nibblers during the Christmas holidays!*

⅓ cup Brer Rabbit Molasses
⅓ cup light corn syrup
2 cups sugar
1 cup water
Nut meats

Combine molasses, corn syrup, sugar and water; cook slowly, stirring constantly, until sugar is dissolved. Cook, without stirring, to 300° F. (or when small quantity dropped into cold water forms very brittle ball). Quickly dip nut meats into syrup; drain on waxed paper.

Brer Rabbit Penuchi—*Rich and creamy!*

1 cup sugar
½ cup Brer Rabbit Molasses
½ cup milk
1 tablespoon butter
½ cup broken nut meats
½ teaspoon vanilla extract
Few grains salt

Combine sugar, molasses and milk. Cook slowly, stirring constantly, until mixture boils. Boil slowly, stirring occasionally to 240° F. (or when a small quantity dropped into cold water forms a soft ball). Remove from heat; add butter, nut meats, vanilla extract and salt. Beat until creamy consistency. Pour into greased 8" x 8" x 2" pan. Cool; cut into squares.

Butterscotch—*Dainty wafers with a bonnie flavor!*

¼ cup Brer Rabbit Molasses
1 cup sugar
½ cup butter
1 tablespoon vinegar
2 tablespoons boiling water
Few grains salt
½ teaspoon lemon extract

Combine molasses, sugar, butter, vinegar, boiling water and salt; cook slowly, stirring constantly until sugar is dissolved. Cook, stirring occasionally to 270° F. (or when small quantity dropped into cold water forms hard ball). Add lemon extract; pour into greased pan to depth of ¼". Cool; mark in small squares, or pour into tiny greased muffin pans to depth of ¼".

Peanut Brittle—*A joy for children . . . old and young!*

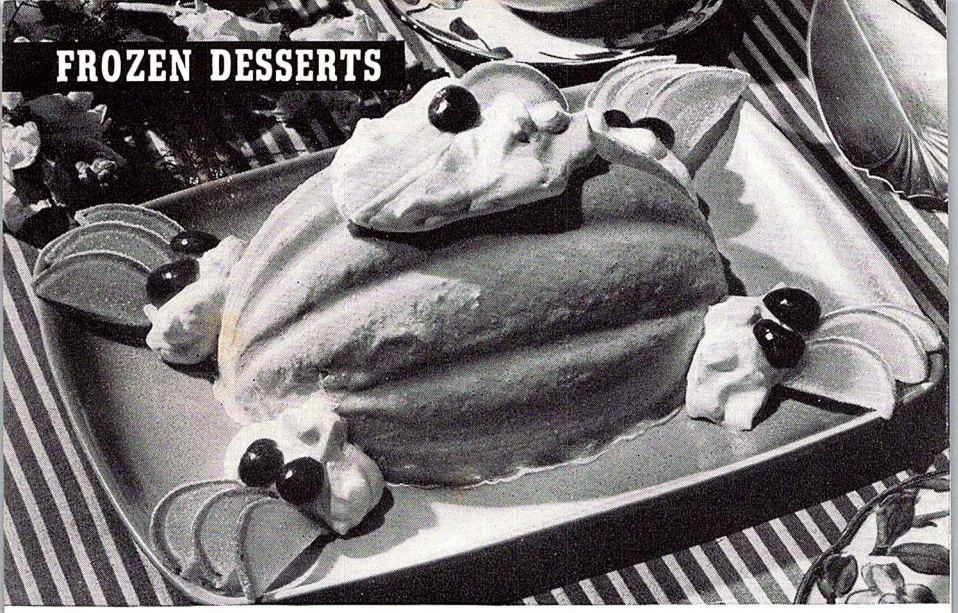
½ cup *Gold Label* Brer Rabbit Molasses
2 cups sugar
½ cup brown sugar
½ cup water
¼ cup butter
⅛ teaspoon salt
⅛ teaspoon baking soda
1½ cups peanut meats

Combine molasses, sugar, brown sugar, water and butter in heavy skillet. Cook, stirring occasionally to 270° F.; continue cooking, stirring constantly, to 300° F. (or when small quantity dropped into cold water forms very brittle ball). Remove from heat; add salt, baking soda and nut meats. Stir in quickly; pour onto greased baking sheet. Stretch out thin. Cool; break into pieces. Makes about 1 pound.

Molasses Walnut Squares—*These are wonderful!*

2 tablespoons butter
1 cup *Gold Label* Brer Rabbit Molasses
⅓ cup sugar
⅔ cup broken walnut meats
Few grains salt
1 teaspoon vanilla extract

Melt butter; add molasses and sugar; cook slowly, stirring constantly, to 250° F. (or when small quantity dropped into cold water forms firm ball). Remove from heat; add nut meats, salt and vanilla extract. Pour into greased 8" x 8" x 2" pan. Cool. Remove from pan; cut in squares. Wrap in waxed paper.



If you've never tried a molasses-flavored ice cream, you have a treat ahead of you. Start by making this exquisite Molasses Mousse (recipe on page 23). For party occasions, dress it up with whipped cream, maraschino cherries and candied orange slices.

Molasses Refrigerator Ice Cream—*Your tongue will love its velvet-smoothness!*

1 tablespoon cornstarch
2 cups milk
2 eggs, separated
¼ cup sugar
⅓ cup Brer Rabbit Molasses
1 teaspoon vanilla extract
1 cup heavy cream

Combine cornstarch and ½ cup milk; mix smooth. Add remaining milk; cook over boiling water, stirring constantly, until slightly thickened. Beat egg yolks; add 2 tablespoons sugar. Add milk mixture; cook over hot water, stirring constantly until mixture coats spoon. Add molasses and vanilla extract; chill. Beat egg whites stiff; gradually add remaining 2 tablespoons sugar, beating constantly. Whip cream; fold into molasses mixture with egg white mixture. Pour into tray of automatic refrigerator with cold control set at point recommended by manufacturer for freezing ice cream. Freeze to mush. Place in chilled bowl. Beat smooth; return to tray; freeze firm. Makes about 1 quart.

Molasses Peppermint Ice Cream—*A delicious flavor!*

Follow recipe for Molasses Refrigerator Ice Cream folding in ½ cup crushed peppermint stick candy just before pouring mixture into refrigerator tray. Makes about 1 quart.

Molasses Mousse—*A very wonderful party dessert!*

4 eggs
½ cup Brer Rabbit Molasses
2 tablespoons orange juice
½ teaspoon cinnamon
Few grains salt
2 cups heavy cream

Beat eggs; add molasses. Cook over hot water, stirring constantly, until slightly thickened. Cool quickly by setting pan in ice water, stirring occasionally. Add orange juice, cinnamon and salt. Beat cream until slightly stiff, fold in molasses mixture. Pour into tray of automatic refrigerator with cold control set at point recommended by manufacturer for freezing ice cream. Freeze firm. Or pour into 1½ quart mold with cover. Seal tight. Pack in equal parts crushed ice and ice cream salt. Freeze 4 hours. Makes about 1½ quarts.

Molasses Praline Ice Cream—*Creamy texture... and plenty of crunchy nuts... um-m-m!*

4 egg yolks
½ cup Brer Rabbit Molasses
1 cup light cream
1½ teaspoons vanilla extract
1 cup heavy cream
½ cup chopped pecan nut meats

Beat egg yolks; add molasses. Cook over boiling water, stirring constantly, until slightly thickened. Cool. Add light cream and vanilla extract. Pour into freezing tray, freeze slightly. Beat with rotary beater. Beat heavy cream until slightly stiff; fold into partially frozen mixture with nuts. Pour into freezing tray of automatic refrigerator with cold control set at point recommended by manufacturer for freezing ice cream. Freeze firm. Makes about 1½ quarts.

Molasses Ice Cream—*One of the smoothest ice creams that you ever tasted!*

2 teaspoons cornstarch
2 cups light cream
3 eggs, separated
⅓ cup Brer Rabbit Molasses
¼ cup sugar
Few grains salt
¼ teaspoon almond extract

Combine cornstarch and ½ cup cream; mix smooth. Add remaining cream; cook over boiling water, stirring constantly, until thickened. Beat egg yolks; add cream mixture. Cook over hot water, stirring constantly, until mixture coats spoon; chill. Add molasses. Beat egg whites stiff, gradually add sugar, beating constantly. Fold into molasses mixture; add salt and almond extract. Pour into tray of automatic refrigerator with cold control set at point recommended by manufacturer for freezing ice cream. Freeze to mush. Place in chilled bowl. Beat smooth. Return to tray; freeze firm. Makes about 1 quart.

Tutti Frutti Ice Cream—*Enriched with cherries and nuts!*

Follow recipe for Molasses Ice Cream, folding in ½ cup each chopped maraschino cherries and chopped walnut meats with almond extract. Makes 1 quart.

7 of Brer Rabbit's finest recipes —time-tested for good eating!

1. Molasses Layer Cake with Maple Nut Frosting (recipe on page 9)
2. New Orleans Molasses Sponge Roll with Fruit Filling (recipe on page 11)
3. Molasses Refrigerator Ice Cream (recipe on page 22)
4. Molasses-Date-Nut Bars (recipe on page 30)
5. New Orleans Drop Cookies (recipe on page 29)
6. Tropical Gingerbread (recipe on page 6)
7. Crispet Party Dessert Ring with ice cream and Fruit Sauce (recipe on page 37)

BEVERAGES

Brer Rabbit Molasses Milk Shake—*Rich in iron and calcium!*

1 tablespoon Brer Rabbit Molasses
1 cup cold milk
Dash cinnamon

Combine molasses, milk, cinnamon; shake well. Serve immediately. Serves 1.

Molasses Toddy—*A fine chill-chaser on frosty days!*

1 tablespoon Brer Rabbit Molasses
1 cup milk, heated
Dash nutmeg

Add molasses to milk; mix well. Top with dash of nutmeg. Serves 1.

Molasses Egg Nog—*Rich in nourishment... and a real treat!*

1 egg, separated
2 teaspoons Brer Rabbit Molasses
1 cup cold milk
Few grains salt
Few grains nutmeg

Beat egg yolk; add molasses; mix well. Add milk, salt and nutmeg. Beat egg white stiff; fold in. Serve at once. Serves 1.

Molasses Malted Milk—*Very nourishing, very tasty!*

1 tablespoon Brer Rabbit Molasses
3 tablespoons malted milk
1 cup cold milk

Blend together molasses and malted milk. Gradually add milk, beating with rotary beater. Serve immediately. Serves 1.

Molasses Banana Milk Shake—*Soda-fountain "oomph"!*

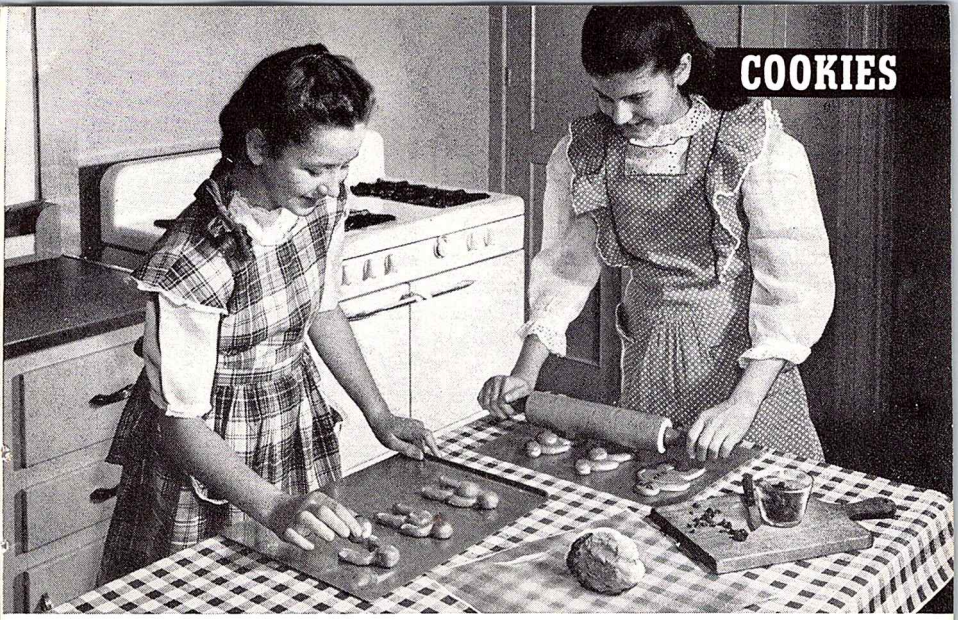
1 medium fully-ripe banana
1 cup cold milk
Few grains salt
1 tablespoon Brer Rabbit Molasses
Few drops vanilla extract

Mash banana with fork until smooth; add milk, salt, molasses and vanilla extract. Shake well. Serves 1.

Orange Frizz—*A grand "cooler-offer" for torrid days!*

2 lemons, grated rind
2 oranges, grated rind
12 whole cloves
¼ cup sugar
4 cups water
½ cup lemon juice
1 cup orange juice
¼ cup Brer Rabbit Molasses
Mint sprigs

Combine lemon rind, orange rind, cloves, sugar and 2 cups water; simmer 5 minutes. Strain; cool. Combine with remaining water, lemon and orange juice and molasses. Pour over ice in tall glasses. Top each with sprig of mint. Serves 4-6.



Teen-agers should be encouraged to eat cookies made with iron-rich Brer Rabbit Molasses — because their maturing bodies have a special need for an abundance of iron. Set them to making Molasses Cookie Dolls from little rolls and balls of dough (recipe on next page) and they'll quickly become enthusiasts for a molasses cookie with every glass of milk.

HINTS ON COOKIE MAKING

To save time and fuel, provide yourself with two baking sheets—each about 2 inches smaller than the oven. One sheet of cookies can be baking while the other one is being filled.

Quantity of flour—Because flours differ in absorption qualities, it may be necessary to use more or less flour than the amount specified in a recipe. Reserve ¼ cup of sifted flour specified and sift remainder with the salt, baking powder and spices. The reserve flour may or may not be added later according to consistency of the dough.

Rolled cookies — Before rolling, chill dough in refrigerator to permit handling of dough without adding more flour. Often if extra flour is added during rolling, cookies are not as tender and crisp and delicious tasting. When rolling, work with half or less of the dough at a time, keeping remainder in refrigerator until needed. Flour rolling pin and board *lightly*—only enough to keep dough from sticking. Dip cutter in flour each time to prevent sticking. Cut cookie shapes close together, to get as many as possible from the first rolling of the dough; re-rolled dough does not make as tender cookies. Using a spatula, carefully lift the cut cookies from board to baking sheet.

Drop cookies—To make cookies uniform size, take up mixture by rounded teaspoonfuls of same height; and push it onto baking sheet with another teaspoon, leaving 2 inches between for spreading during baking.

Oven temperature—Take special care to adjust oven to temperature specified in recipe. Molasses cookies burn easily when oven gets too hot. If cookies are not brown enough in center, yet done around edges, put them about 5 to 6 inches below broiler flame until right color is obtained—watching constantly to prevent burning.

When cookies are done—remove from baking sheet with a spatula; place them to cool on a wire cake rack in a single layer. When completely cooled, pack in air-tight boxes or in cookie jar, with waxed paper between the layers. Keep tightly covered.

Molasses Cookie Dolls—*You'll want plenty of these for your Christmas tree!*

2¾ cups sifted all-purpose flour
3 teaspoons baking powder
½ teaspoon salt
1 teaspoon ginger
1 teaspoon cinnamon
¼ teaspoon cloves
1 egg
⅔ cup Brer Rabbit Molasses
⅓ cup brown sugar
½ cup melted shortening
Seedless raisins

Sift together flour, baking powder, salt, ginger, cinnamon and cloves. Beat egg; add molasses, sugar and shortening. Add flour mixture; mix well. Wrap in waxed paper; chill. Roll out ⅛" thick on lightly floured board; cut with doll cutter. Mark eyes, nose, mouth and buttons with seedless raisins. Place on greased baking sheet. Bake in moderately hot oven, 375° F., 12 minutes. Makes 18 4" dolls. Colored Ornamental Frosting (page 33) may be used to decorate dolls.

If you do not have a cutter, form dough into balls for heads and bodies and rolls for arms and legs. Put together on greased baking sheet and flatten with rolling pin, pressing edges of balls and rolls together.

Brer Rabbit Refrigerator Cookies—*Bake as needed!*

½ cup Brer Rabbit Molasses
½ cup shortening
½ cup sugar
1 egg
2½ cups sifted all-purpose flour
½ teaspoon salt
¼ teaspoon baking soda
¼ teaspoon cloves
½ teaspoon ginger
½ teaspoon cinnamon

Place molasses and shortening in saucepan; cook over low heat until shortening is melted. Remove from heat; add sugar. Cool. Add egg; beat well. Sift together flour, salt, baking soda, cloves, ginger and cinnamon; add molasses mixture. Mix well. Form dough in rolls 2" in diameter. Wrap in waxed paper; chill 3-4 hours. Slice thin; place on greased baking sheet. Bake in moderately hot oven, 375° F., 10-15 minutes. Makes about 5 dozen.

Keep your cookie jar well stocked with New Orleans Drop Cookies (recipe below), Tutti Frutti Cookies (page 30) and Gingersnaps (page 30).

New Orleans Drop Cookies—*Plump and flavorful!*

¾ cup shortening
¾ cup Brer Rabbit Molasses
2 eggs
2¼ cups sifted all-purpose flour
4 teaspoons baking powder
½ teaspoon salt
1½ teaspoons cinnamon
½ teaspoon baking soda
½ cup milk
½ cup seedless raisins
½ cup chopped walnut meats

Slowly melt shortening; cool. Add molasses and eggs; beat well. Sift together flour, baking powder, salt, cinnamon and baking soda; add alternately with milk to first mixture. Add raisins and nut meats. Drop by teaspoons on greased baking sheet. Bake in hot oven, 425° F., 8-10 minutes. Makes 4-5 dozen.

Nuggets—*A grand "surprise" for the children's lunch boxes!*

1 cup shortening
1 cup brown sugar
3 eggs
½ cup Brer Rabbit Molasses
2½ cups sifted all-purpose flour
4 teaspoons baking powder
½ teaspoon salt
2 teaspoons cinnamon
¼ teaspoon baking soda
½ cup milk
1 cup chopped walnut meats
1 cup semi-sweet chocolate pieces

Cream together shortening and sugar; add eggs, one at a time, beating after each. Add molasses; mix well. Sift together flour, baking powder, salt, cinnamon and baking soda; add alternately with milk to creamed mixture. Add nut meats and chocolate. Drop by teaspoons on greased baking sheet. Bake in hot oven, 400° F., 10-12 minutes. Makes 4 dozen.

Gingersnaps—*Fine for Christmas tree cookies! And the thin ones taste wonderful with ice cream!*

1 cup shortening
1 cup Brer Rabbit Molasses
1 egg
½ teaspoon lemon extract
4½ cups sifted all-purpose flour
4 teaspoons ginger
1 teaspoon baking soda
1 teaspoon salt

Slowly melt shortening; cool. Add molasses, egg and lemon extract; beat well. Sift together flour, ginger, baking soda and salt; add to first mixture. Wrap dough in waxed paper; chill. Roll out small amount of dough at a time ⅛" thick on lightly floured board. Cut with fancy shaped cutter. Place on greased baking sheet; bake in moderately hot oven, 375° F., 12-15 minutes. Makes 4 dozen.

These are delicious made either thick or wafer thin. Thick ones, cut in stars and sprinkled with sugar before baking, are fine Christmas tree cookies.

Tutti Frutti Cookies—*These really are something! Delicately thin—yet chockfull of fruit!*

1 cup shortening
1 cup Brer Rabbit Molasses
1 egg
2 cups sifted all-purpose flour
1½ teaspoons baking soda
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1 cup seedless raisins
1 cup chopped nut meats
¾ cup chopped citron, candied orange and lemon peels

Slowly melt shortening; cool. Add molasses and egg; beat well. Sift together flour, baking soda, salt, cinnamon and nutmeg; add to first mixture. Put raisins, nut meats and fruit peels through fine-blade food chopper. Add to batter. Drop by teaspoons 2" apart on greased baking sheet. Bake in hot oven, 425° F., 8-10 minutes, or until brown. Makes about 60.

Molasses Date-Nut Bars—*These keep well, provided you keep them under lock and key!*

¼ cup shortening
½ cup sugar
1 egg
½ cup Brer Rabbit Molasses
2 cups sifted all-purpose flour
¼ teaspoon salt
¼ teaspoon baking soda
1½ teaspoons baking powder
½ cup milk
1 cup chopped walnut meats
1 cup chopped dates

Cream together shortening and sugar. Add egg; beat well. Add molasses. Sift together flour, salt, baking soda and baking powder; add alternately with milk to creamed mixture. Add chopped nut meats and dates. Line 2 greased 8" x 8" x 2" pans with greased waxed paper; pour in batter. Bake in moderate oven, 350° F., 25-27 minutes. Cool 5 minutes. Remove from pan. Cut in bars 4" x 1". Makes 32.

Christmas just wouldn't be Christmas without molasses cookies! Make a variety.

Molasses Pecan Cookies—*Delicate flavor, nuts on top... Um-m!*

½ cup shortening
½ cup sugar
2 eggs
½ cup Brer Rabbit Molasses
1½ cups sifted all-purpose flour
¼ teaspoon baking soda
¼ teaspoon mace
¼ teaspoon salt
1 cup finely chopped pecan nut meats

Cream together shortening and sugar; add eggs one at a time, beating after each. Add molasses; mix well. Sift together flour, baking soda, mace and salt; add. Add ½ cup nut meats; mix well. Drop by teaspoons on greased baking sheet 2" apart. Sprinkle tops with remaining nut meats. Bake in moderate oven, 350° F., 12 minutes. Remove from pan immediately. Makes 4 dozen.

Easy Molasses Brownies—*Fun to make... and to eat!*

1⅓ cups sweetened condensed milk
¼ cup Brer Rabbit Molasses
1 egg
2 cups graham cracker crumbs
¼ teaspoon cinnamon
¼ teaspoon salt
1 cup chopped nut meats

Combine condensed milk and molasses; cook over low heat, stirring constantly, until mixture thickens, about 5 minutes. Cool. Beat egg; add molasses mixture. Combine graham cracker crumbs, cinnamon, salt and nut meats; add to molasses mixture. Line 8" x 8" x 2" pan with greased waxed paper; pour in batter. Bake in moderate oven, 350° F., 40 minutes. Remove from pan immediately, remove paper; cut in squares. If desired, sprinkle top with confectioners' sugar.

Soft Ginger Cookies—*Plump and gingery! Ideal for stocking the cookie jar!*

1 cup shortening
1 cup sugar
1 egg
2 cups Brer Rabbit Molasses
2 tablespoons cider vinegar
7 cups sifted all-purpose flour, about
2 tablespoons ginger
1½ teaspoons cinnamon
¼ teaspoon nutmeg
4 teaspoons baking soda
1 teaspoon salt
1 cup boiling water
Sugar

Cream together shortening and 1 cup sugar; add egg; beat well. Add molasses and vinegar. Sift together flour, ginger, cinnamon, nutmeg, baking soda and salt; add to creamed mixture. Add water; mix well. If necessary add more flour to make a soft dough. Drop by teaspoons on greased baking sheet. Sprinkle with sugar. Or, if desired, top each with half a pecan. Bake in moderate oven, 350° F., 8-10 minutes. Makes 8 dozen.

Christmas Spice Nuts—*These are deliciously crisp... and they're crisp all the way through!*

2½ cups sifted all-purpose flour
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon ginger
½ teaspoon salt
½ cup sugar
½ teaspoon baking soda
2 eggs
½ cup Brer Rabbit Molasses
⅔ cup melted shortening
1 cup chopped seedless raisins
Sugar

Sift together flour, cinnamon, cloves, ginger, salt, ½ cup sugar and baking soda. Beat eggs; add molasses; combine with dry ingredients, mixing smooth. Add shortening; mix well. Add raisins. Shape into long roll ¾" in diameter. Cut into ¾" pieces; roll in balls. Roll each in sugar; place on greased baking sheet. Bake in moderately hot oven, 375° F., 15 minutes. Makes about 90.

Filled Cookies—*They're like miniature pies. You bite into a rich, fruity filling!*

⅔ cup shortening
½ cup sugar
1 egg
3 tablespoons milk
½ teaspoon vanilla extract
2 cups sifted all-purpose flour
½ cup peanut butter
¼ cup chopped seedless raisins
3 tablespoons Brer Rabbit Molasses
2 teaspoons grated orange rind

Cream together shortening and sugar. Add egg, milk and vanilla extract. Add flour; mix well. Chill until firm. Roll out ¼" thickness on lightly floured board; cut with round cutter 2½" in diameter. Combine peanut butter, raisins, molasses and orange rind. Put a teaspoon peanut butter filling in center of ½ the rounds; moisten edges. Cover with remaining rounds. Press edges together with tines of fork. Place on greased baking sheet; bake in moderately hot oven, 375° F., 15 minutes. Makes 12-15.

Golden Fruit Bars—*As moist and rich as fruit cake!*

½ cup shortening
½ cup Brer Rabbit Molasses
2 eggs
¾ cup sifted all-purpose flour
½ teaspoon baking soda
½ teaspoon nutmeg
½ teaspoon cinnamon
¼ teaspoon cloves
½ teaspoon salt
1 cup chopped nut meats
1 cup chopped seedless raisins

Slowly melt shortening; cool. Add molasses and eggs; beat well. Sift together flour, baking soda, nutmeg, cinnamon, cloves and salt; add to first mixture. Add nut meats and raisins. Pour into greased 10" x 6" x 1" pan. Bake in moderately hot oven, 375° F., 25-35 minutes. Cool 5 minutes; remove from pan; cut into 3" x 1" bars. Makes about 20.

Peanut Butter Snaps—*Make plenty . . . they go like magic!*

½ cup shortening
½ cup peanut butter
⅔ cup sugar
½ cup Brer Rabbit Molasses
1½ tablespoons grated orange rind
⅓ cup orange juice
3 cups sifted all-purpose flour
1 teaspoon baking soda
2 teaspoons cinnamon
¼ teaspoon salt

Cream together shortening, peanut butter and sugar. Add molasses, orange rind and orange juice. Sift together flour, baking soda, cinnamon and salt; add to first mixture. Roll out small amount of dough at a time ⅛" thick on lightly floured board. Cut with fancy-shaped cutter. Place on greased baking sheet; bake in moderate oven, 350° F., 9-11 minutes. Remove from sheet; cool on cake rack. Makes 4 dozen.

Cinnamon Snaps—*Old Dutch treats . . . very special!*

½ cup shortening
½ cup sugar
½ cup Brer Rabbit Molasses
1 teaspoon baking soda
1 tablespoon hot water
2¾-3 cups sifted all-purpose flour
1½ teaspoons cinnamon
1½ teaspoons ginger
¼ teaspoon salt

Slowly melt shortening; cool. Add sugar and molasses; mix well. Dissolve baking soda in water; add. Sift together flour, cinnamon, ginger and salt; add. Mix well. Roll out small amount of dough at a time ⅛" thick on lightly floured board. Cut with fancy shaped cutter. Place on greased baking sheet; bake in moderate oven, 350° F., 9-11 minutes. Makes 3½ dozen.

Ornamental Frosting—*"Prettifies" cakes and cookies!*

2⅓ cups confectioners' sugar
½ teaspoon cream of tartar
2 egg whites
¾ teaspoon vanilla extract

Sift together sugar and cream of tartar; add egg whites and vanilla extract. Beat with rotary beater until frosting holds shape. Cover with damp cloth until ready to use. To decorate cookies or cakes, press frosting through pastry tube, using fancy tip. Use frosting a small amount at a time, keeping bowl covered with damp cloth to prevent hardening. If desired, tint frosting with vegetable coloring.

Plum Pudding (page 35). Hostesses in Dinwiddie County, Virginia, pride themselves on this recipe which has been handed down through several generations. Served traditionally, it is borne to the festive table, aflame with brandy which has been poured over it and lighted.

HOW TO STEAM PUDDINGS

Use covered molds—Make sure molds have tightly fitting covers. One-pound coffee cans make excellent pudding molds (provided they do not leak). Inside of mold and cover must be well buttered, to prevent sticking.

Allow room to rise—Never fill molds more than two-thirds full of batter. This allows room for the batter to rise.

Put covers on tight so steam cannot enter mold and cause sogginess.

Do not cover mold with water—Set mold on a rack (or old flat plate) on bottom of kettle containing enough actively boiling water to cover the bottom third of mold, leaving two-thirds above water line.

Keep it boiling—Cover kettle and boil hard for one-half hour, then boil gently for remainder of time. If water gets low, add boiling water as necessary. Be sure that it never stops boiling. Time your pudding so that it may cook up to the last minute before it is served.

A double boiler, well buttered and tightly covered, may be used for steaming very small puddings.

Make more than one—Steamed puddings keep very well and may be reheated by steaming for about one-half hour!

Plum Pudding—*Traditional dessert for Christmas! This superb recipe comes from Ol' Virginny.*

1 lb. seedless raisins
1 lb. currants
¼ cup chopped nut meats
2½ cups sifted all-purpose flour
2 teaspoons baking soda
1 teaspoon cloves
1 teaspoon allspice
1 teaspoon nutmeg
1 teaspoon cinnamon
2 teaspoons salt
4 eggs
1 cup sugar
2 cups Brer Rabbit Molasses
2 cups buttermilk
1½ cups finely chopped suet
½ cup grape juice
2½ cups fine dry bread crumbs
Hard Sauce (page 38)

Clean raisins and currants; combine with nut meats. Dredge with 1 cup flour. Sift remaining flour, baking soda, cloves, allspice, nutmeg, cinnamon and salt. Beat eggs; add sugar, molasses, buttermilk, suet, grape juice and crumbs. Add raisin mixture; mix well. Add flour mixture; mix well. Pour into 2 greased 3 lb. molds. Cover; steam 3 hours. Cool puddings, wrap in heavy waxed paper; store. The puddings keep for weeks in a cool place. Re-steam to heat. Serve hot with sauce. Each pudding serves 12.

Steamed Fig Pudding—*A fine, fruity holiday pudding! Make several for Christmas gifts!*

2 cups sifted all-purpose flour
1 teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon baking soda
½ teaspoon salt
2 eggs
1 cup Brer Rabbit Molasses
1 cup sour milk or buttermilk
1 cup finely chopped suet
2 cups finely chopped figs

Sift together flour, nutmeg, cinnamon, baking soda and salt. Beat eggs; add molasses, sour milk, suet and figs. Add flour mixture; beat well. Pour into 2 greased 1 qt. molds. Steam 2 hours. Serve with desired sauce. If desired, garnish with whipped cream. Each pudding serves 6.

Harvard Date Pudding—*Inexpensive...and good! The proof is in the eating. Try it!*

3 tablespoons melted butter
½ cup Brer Rabbit Molasses
1⅔ cups sifted all-purpose flour
½ teaspoon baking soda
¼ teaspoon cloves
¼ teaspoon allspice
¼ teaspoon nutmeg
¼ teaspoon salt
½ cup milk
½ lb. dates, cut in small pieces
Old Fashioned Pudding Sauce (Page 38)

Blend together butter and molasses. Sift together flour, baking soda, cloves, allspice, nutmeg and salt; add alternately with milk to molasses mixture. Add dates; mix well. Pour into greased one-quart pudding mold; cover tightly. Steam 2½ hours. Serve hot with Old Fashioned Pudding Sauce (page 38). Serves 6-8.

Molasses Apple Cottage Pudding (recipe on page 37)—an ideal children's dessert. Serve molasses desserts often—to make sure your youngsters get plenty of the iron they need!

Honeycomb Pudding—*Light, porous . . . delicious!*

½ cup sugar
1 cup sifted all-purpose flour
1 cup Brer Rabbit Molasses
½ teaspoon salt
½ cup milk
½ cup butter
1 teaspoon baking soda
4 eggs

Mix together sugar, flour, molasses and salt; beat until smooth. Heat together milk and butter, stirring until butter is melted; add baking soda. Mix well. Add to first mixture. Beat eggs; add. Mix well. Pour into greased 2-quart pudding mold; steam 1½-2 hours. Or pour into 1½-quart baking dish; bake in moderate oven, 350° F., 45-60 minutes. Serves 6-8. Serve hot with any preferred sauce.

Baked Indian Pudding—*A New England favorite!*

½ cup yellow corn meal
4 cups scalded milk
⅓ cup Brer Rabbit Molasses
2 eggs
¼ cup sugar
2 tablespoons melted butter
½ teaspoon cinnamon
½ teaspoon salt
½ cup seedless raisins
Light cream

Gradually add corn meal to milk; cook, stirring constantly, until slightly thickened. Add molasses. Beat eggs; add sugar, butter, cinnamon and salt. Add hot milk mixture; mix well. Add raisins. Pour into 1½ quart greased pudding dish. Bake in slow oven, 300° F., 2 hours. Serve hot with cream. Especially delicious with vanilla ice cream. Serves 6.

Molasses Apple Cottage Pudding—*Children love it!*

2 tablespoons butter
2 tart apples
6 tablespoons Brer Rabbit Molasses
⅓ cup shortening
⅔ cup sugar
1 egg
1 cup sifted all-purpose flour
1½ teaspoons baking powder
¼ teaspoon salt
½ cup milk
½ teaspoon vanilla extract

Melt butter; place in 6 greased custard cups, dividing butter equally. Pare apples; core; chop fine. Divide evenly in the cups; add 1 tablespoon molasses to each. Cream together shortening and sugar; add egg; beat well. Sift together flour, baking powder and salt; add alternately with milk to creamed mixture. Add vanilla extract; mix well. Pour over apple mixture, filling cups ¾ full. Bake in moderate oven, 350° F., 45-50 minutes. Turn upside down on serving dish. Serve immediately with any preferred sauce, or whipped cream. Serves 6.

Crispet Party Dessert Ring—*So easy, and it always brings down the house!*

½ cup Brer Rabbit Molasses
¼ cup sugar
¼ teaspoon salt
2 teaspoons butter
6 cups corn flakes
Vanilla ice cream
Molasses Fruit Sauce (below)

Combine molasses, sugar and salt; cook slowly, stirring occasionally, to 250° F. (or when a small quantity dropped into cold water forms a firm ball). Remove from heat; add butter. Pour over corn flakes; toss lightly with fork. Lightly press into buttered 8" ring mold. Cool. Unmold. Fill center with ice cream. Serve with Molasses Fruit Sauce. Serves 6-8.

Molasses Fruit Sauce—*A cinch to make!*

Break up 1 cup currant jelly with fork; add 2 tablespoons *Gold Label* Brer Rabbit Molasses and juice of ½ orange. If desired, add ¼ cup rum.

Molasses Chiffon Pudding—*A light, delicate dessert!*

1 envelope (1 tbsp.) unflavored gelatin
¼ cup cold water
⅛ teaspoon cream of tartar
½ cup Brer Rabbit Molasses
1 teaspoon vanilla extract
½ teaspoon salt
½ cup water
3 eggs, separated
3 tablespoons sugar
1 cup heavy cream
1 cup dried macaroon crumbs
Light cream

Soften gelatin in cold water. Stir cream of tartar into molasses; add vanilla extract, salt and water. Beat egg yolks; add molasses mixture. Cook over hot water, stirring constantly, until slightly thickened. Add gelatin mixture, stir until dissolved. Chill until syrupy. Beat egg whites stiff; fold in sugar; fold into gelatin mixture. Whip cream until stiff, fold into gelatin mixture with macaroon crumbs. Chill until firm; serve in sherbet glasses with light cream. Or pour into 8" ring mold which has been rinsed in cold water; chill until firm; unmold; serve with cream. Serves 6-8.

Apple Pan Dowdy—*Deep-dish apple pie with extra glamor!*

Pastry
3 lbs. cooking apples
½ cup sugar
½ teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon salt
½ cup Brer Rabbit Molasses
¼ cup water
3 tablespoons butter

Line casserole with pastry. Pare apples; core; cut in thin slices. Combine sugar, cinnamon, nutmeg and salt. Place apples in casserole; add sugar mixture. Add molasses and water; dot with butter. Cover with pastry; cut slits for steam to escape. Press edges of pastry together with tines of a fork; trim to edge of casserole. Bake in hot oven, 425° F., 30 minutes. With a spoon, break top crust in pieces; fold into apples. Bake 15 minutes, or until apples are tender. Serve hot. Serves 6-8.

Hard Sauce—*Always successful... can't fail!*

¼ cup butter
1 cup confectioners' sugar
1 tablespoon Brer Rabbit Molasses
¼ teaspoon cinnamon
¼ teaspoon grated orange rind
½ teaspoon vanilla extract
Few grains salt

Cream butter; add confectioners' sugar, creaming until fluffy. Add molasses, cinnamon, orange rind, vanilla extract and salt. Mix well. Makes 1 cup.

Old Fashioned Pudding Sauce—*Inexpensive... always praised!*

1 tablespoon butter
1 tablespoon flour
1 cup boiling water
1 egg
¾ cup sugar
Few grains salt
1 teaspoon vanilla or lemon extract

Melt butter; blend in flour. Gradually add water; cook, stirring constantly, until mixture thickens. Beat egg; add sugar and salt; add cooked mixture. Cook, stirring constantly, until thoroughly heated. Add extract. Serve hot.

Orange Sauce—*Delicious on hot molasses puddings!*

¼ cup sugar
2 tablespoons cornstarch
Few grains salt
2 cups orange juice
1 tablespoon lemon juice
½ teaspoon grated orange rind
1½ tablespoons butter

Mix together sugar, cornstarch and salt; gradually add orange juice. Boil, stirring constantly, until thickened. Remove from heat; add lemon juice, orange rind and butter. Serve hot. Serves 4.

Lemon Sauce—*A variation in flavor!*

Follow recipe for Orange Sauce, adding 2 tablespoons lemon juice instead of 1 tablespoon lemon juice; substituting 2 cups water for 2 cups orange juice, and 2 teaspoons grated lemon rind for ½ teaspoon grated orange rind. Serve hot. Serves 4.

Molasses Whole Wheat Nut Bread (recipe below). Slice it thin and spread with cream cheese and jelly or marmalade. Or try a surprise filling of sliced bananas and red currant jelly!

Molasses Whole Wheat Nut Bread—*Delicious for sandwiches!*

2 tablespoons brown sugar
2 cups whole wheat flour
1 cup sifted all-purpose flour
¾ teaspoon baking soda
2½ teaspoons baking powder
1¼ teaspoons salt
¾ cup milk
¾ cup water
¾ cup Brer Rabbit Molasses
1 cup chopped walnut meats

Mix together sugar, whole wheat flour, baking soda, baking powder and salt. Combine milk, water and molasses; add to dry ingredients. Mix smooth. Add nut meats. Pour into 9¼" x 5¼" x 2½" greased loaf pan. Let stand 20 minutes. Bake in moderate oven, 350° F., 1½ hours. Cool 5 minutes. Remove from pan. Cool. Bread will slice in uniformly thin slices if stored over night.

Cheese Muffins—*These make grand eating at buffet meals!*

2 cups sifted all-purpose flour
3 teaspoons baking powder
¼ teaspoon baking soda
½ teaspoon salt
1 egg
½ cup milk
½ cup Brer Rabbit Molasses
¼ cup melted shortening
⅔ cup grated American cheddar cheese

Sift together flour, baking powder, baking soda and salt. Beat egg; add milk. Add to dry ingredients. Add molasses and shortening, stirring just enough to moisten. Add cheese. Fill greased muffin pans ⅔ full. Bake in moderate oven, 350° F., 20-22 minutes. Makes 12.

Apple, Nut and Raisin Buns—*Fine for Sunday breakfast!*

2½ cups sifted all-purpose flour
4 teaspoons baking powder
½ teaspoon salt
¼ cup shortening
¾ cup milk, about

Filling

2 tablespoons melted butter
3 cups finely diced cooking apples
½ cup chopped nut meats
½ cup seedless raisins
2 tablespoons sugar
¼ teaspoon cinnamon
¼ cup Brer Rabbit Molasses

Sift together flour, baking powder and salt; cut in shortening with 2 knives or pastry blender. Add enough milk to make medium stiff dough; knead 30 seconds. Roll out into oblong shape ¼" thick. Spread with butter. Combine apples, nut meats, raisins, sugar, cinnamon and molasses; spread evenly on dough. Roll up jelly-roll fashion beginning at long end; cut in ½" slices. Place cut side up 1" apart on greased baking sheet. Bake in hot oven, 400° F., 20-30 minutes, or until apples are tender. Makes 12-15 buns.

Gingerbread Muffins—*Almost like cup cakes!*

½ cup shortening
½ cup sugar
1 egg
1 cup Brer Rabbit Molasses
3 cups sifted all-purpose flour
1½ teaspoons baking soda
1 teaspoon cinnamon
1 teaspoon ginger
½ teaspoon cloves
½ teaspoon salt
1 cup hot water

Cream together shortening and sugar. Add egg; beat well. Add molasses. Sift together flour, baking soda, cinnamon, ginger, cloves and salt; add to first mixture. Add water; beat until smooth. Fill small greased muffin pans ⅔ full. Bake in moderate oven, 350° F., 20-25 minutes. Serve hot. Makes 20.

Corn Meal Griddle Cakes—*Something new for breakfast!*

1 cup yellow corn meal
1 cup sifted all-purpose flour
3 teaspoons baking powder
¾ teaspoon salt
1 egg
1½ cups milk
2 tablespoons Brer Rabbit Molasses
¼ cup melted butter

Sift together corn meal, flour, baking powder and salt. Beat egg; add milk. Combine with dry ingredients. Add molasses and butter, mixing smooth. Drop by spoonfuls on hot griddle, spreading thin. Bake, turning to brown on both sides. Serves 4.

French Toast—*Molasses improves flavor and color!*

1 egg
1 cup milk
Few grains salt
2 tablespoons Brer Rabbit Molasses
8 bread slices
Butter

Beat egg; add milk, salt and molasses. Mix well. Dip the bread slices in the egg mixture. Brown the slices in butter, turning once. Serve hot with butter. Serves 4.

Molasses Pecan Buns (recipe below). Greet your morning risers with these hot and handsome buns, if you want to see smiling faces at your breakfast table. If any are left, heat them at lunchtime, or when unexpected callers drop in.

Molasses Pecan Buns—*"Scrumptious" is the word for these... especially when served hot with coffee!*

1 cup milk
½ cup shortening
1 cake fresh yeast
2 eggs
1 cup sour cream
5 cups sifted all-purpose flour
1½ teaspoons salt
8 tablespoons melted butter
1 cup Brer Rabbit Molasses
1 cup chopped pecan nut meats
1 cup chopped seedless raisins
1 teaspoon cinnamon

Heat milk; add shortening; stir until melted. When lukewarm add crumbled yeast cake. Stir until dissolved. Beat eggs; add sour cream and milk mixture. Add flour and salt, mixing to stiff dough. Place in greased bowl; cover with greased waxed paper and clean cloth. Place in refrigerator over night. Knead dough; divide in ½. Roll out each half on lightly floured board into oblong 12″ x 18″; brush with 2 tablespoons melted butter; spread with ¼ cup molasses; sprinkle with ½ cup nut meats, ½ cup raisins, ½ teaspoon cinnamon. Roll up jelly-roll fashion, beginning at longest side. Cut in 1½″ slices. Dot greased 9″ layer cake pan with 2 tablespoons butter, add ¼ cup molasses. Place slices, cut side down, in pan. Repeat, using other half of dough and ingredients. Cover with clean cloth; place in warm place (80-85° F.) for 1 hour, or until double in bulk. Bake in hot oven, 400° F., 10 minutes; reduce heat to moderate, 350° F., bake 15 minutes. Remove from pan. Serve immediately. Makes about 18 rolls.

Boston Brown Bread—*Goes with baked beans!*

1 cup yellow corn meal
1 cup whole wheat flour
1 cup sifted all-purpose flour
1½ teaspoons salt
½ cup sugar
1 teaspoon baking soda
⅔ cup Brer Rabbit Molasses
1½ cups buttermilk or sour milk
3 tablespoons melted shortening

Mix corn meal, whole wheat flour, flour, salt and sugar. Stir baking soda into molasses; add to flour mixture with milk. Mix well. Add shortening. Pour into 2 quart greased pudding mold, having mold not more than ¾ full; cover tightly. Steam 3¼ hours. Serves 6-8.

Bran Coffee Cake—*Very unusual... and simple!*

1 cup sifted all-purpose flour
½ teaspoon salt
2 teaspoons baking powder
¼ teaspoon baking soda
2 cups bran
2 eggs
1 cup milk
6 tablespoons Brer Rabbit Molasses
3 tablespoons melted shortening
¾ cup seedless raisins

Sift together flour, salt, baking powder and baking soda. Add bran; mix well. Beat eggs; add milk and molasses; add to first mixture. Add shortening and raisins. Pour into greased pan 8" x 8" x 2"; sprinkle with sugar and cinnamon (⅓ cup sugar and 1 teaspoon cinnamon). Bake in moderate oven, 350° F., 30 minutes. Cool 5 minutes. Remove from pan; serve immediately. Tear apart with forks. Delicious served for breakfast.

Bran Muffins—*Mix them at night... bake hot for breakfast!*

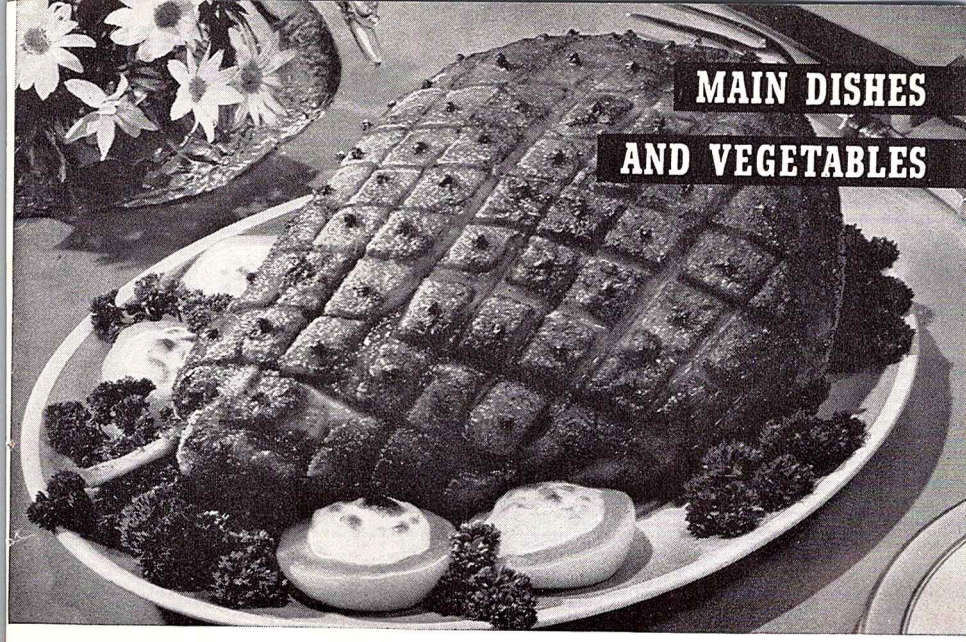
1 cup whole bran
1 cup milk
1 egg
¼ cup Brer Rabbit Molasses
2 tablespoons sugar
1 cup sifted all-purpose flour
¼ teaspoon baking soda
2½ teaspoons baking powder
¾ teaspoon salt
¼ cup melted shortening

Combine bran and milk; beat egg; add. Add molasses and sugar. Cover bowl; set in refrigerator over-night. Sift together flour, baking soda, baking powder and salt; cover. In the morning combine bran and flour mixtures. Add shortening; quickly stir in. Fill greased muffin pans ⅔ full. Bake in moderately hot oven 375° F., 25 minutes. Makes 12.

Gingerbread Waffles—*Top with whipped cream for dessert!*

2 cups sifted all-purpose flour
1½ teaspoons baking soda
1½ teaspoons ginger
½ teaspoon cinnamon
½ teaspoon salt
1 egg, separated
1 cup Brer Rabbit Molasses
½ cup sour milk or buttermilk
⅓ cup melted butter

Sift together flour, baking soda, ginger, cinnamon and salt. Beat egg yolk; add molasses, milk and butter. Add to flour mixture; beat smooth. Beat egg white stiff; fold in. Bake according to manufacturer's directions for operating waffle iron. Serve hot. Serves 4.



MAIN DISHES AND VEGETABLES

Expert cooks use Brer Rabbit Molasses to bring out ham's full flavor. And if you like to keep people guessing, put in a tablespoonful of Brer Rabbit next time you prepare pot roast, stew or brown gravy. Try it—you can't lose.

Virginia Ham—*That molasses glaze is luscious!*

Use 10-14 lb. whole smoked ham. Place, fat side up, on rack in roasting pan. Bake in slow oven, 300° F.* One hour before total baking time is completed, remove rind; score fat in diamond pattern. Insert whole cloves in fat. Return ham to rack in open roasting pan; pour 1½ cups Brer Rabbit Molasses over ham; sprinkle with fine dry crumbs. Bake in hot oven, 450° F., 45-60 minutes, or until fat is browned, basting occasionally.

**For whole, not tenderized ham: Allow 25 minutes per pound.*
**For whole tenderized (uncooked) ham: Allow 15-18 minutes per pound.*

New Orleans Tenderloin—*"Baked ham" for a small family!*

1¾-2 lbs. smoked pork tenderloin
Whole cloves
6 canned pineapple slices
⅓ cup Brer Rabbit Molasses
1 tablespoon cider vinegar
½ cup pineapple syrup

Cover tenderloin with cold water; soak over night. Drain. Cover with fresh cold water; bring to boiling point. Cover; simmer until tender, allowing 40-45 minutes per pound. Slice; arrange in baking dish. Place 2-3 whole cloves in each pineapple slice. Place pineapple slices on meat. Combine molasses, vinegar and pineapple syrup; pour over meat and fruit. Bake in moderate oven, 350° F., 35-40 minutes, basting occasionally. Serves 6.

Dutch Oven Dinner—*Molasses makes flavor unusually delicious!*

2-3 lbs. beef round, rump or chuck
½ teaspoon salt
¼ teaspoon pepper
¼ cup fat or salad oil
½ cup Brer Rabbit Molasses
1 cup boiling water
4-6 medium potatoes, pared
8-12 small carrots
8-12 small white onions, peeled
2 tablespoons flour

Sprinkle meat with salt and pepper; brown on all sides in fat or salad oil. Add molasses and water; cover; simmer 2-3 hours. About 40-50 minutes before meat is tender, add potatoes, carrots and onions. Cook until vegetables are tender. Remove meat and vegetables; thicken stock in pan with flour mixed to smooth paste in cold water. Season to taste with salt and pepper. Serves 6-8.

Smothered Pork Chops—*Wonderful for company... and for families with stragglers!*

6 loin pork chops
Salt
½ teaspoon sage
3 large tart apples
3 tablespoons Brer Rabbit Molasses
5 tablespoons flour
2 cups hot water
1 tablespoon vinegar
⅓ cup seedless raisins

Have chops cut 1" thick; sprinkle with ½ teaspoon salt and sage. Brown well on fat edge; brown on both sides. Arrange in layer in baking dish. Core apples; cut in ¼" slices; place on chops. Add molasses. Add flour to fat in skillet; cook until browned, stirring constantly. Add water; cook stirring constantly, until mixture thickens. Add vinegar, ½ teaspoon salt and raisins; pour over chops and apples. Cover; bake in moderate oven, 350° F., 1 hour, or until apples are tender. Serves 6.

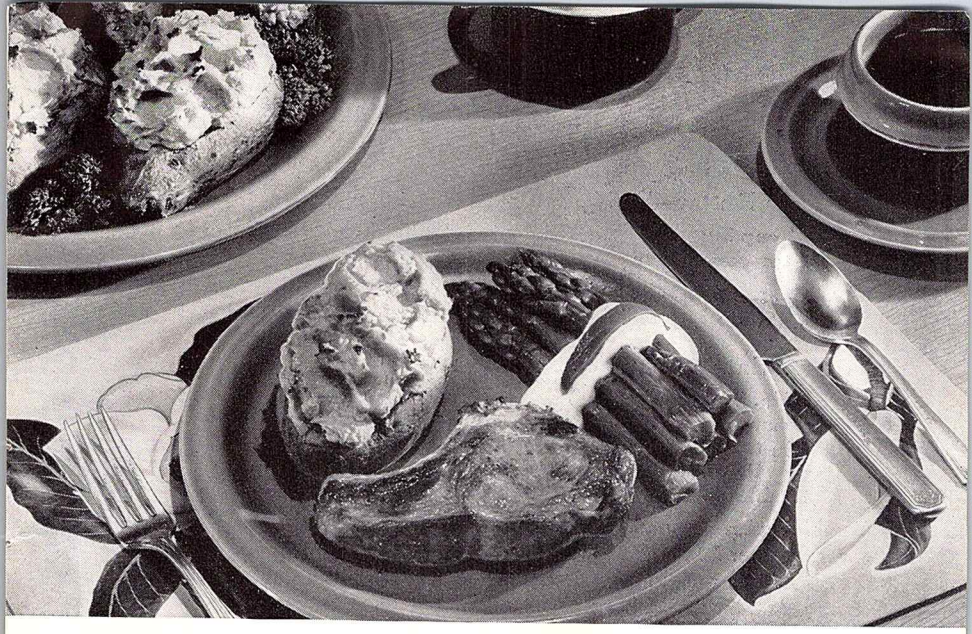
Veal Goulash—*A rich brown-flavored one-dish meal!*

1½ lbs. veal steak
6 tablespoons flour
½ teaspoon salt
¼ teaspoon pepper
¼ cup fat
1 No. 2 can (2½ cups cooked) tomatoes
¼ cup Brer Rabbit Molasses
3 carrots, diced
1 small onion, sliced

Cut veal in 1½" cubes. Dredge with 4 tablespoons flour; sprinkle with salt and pepper. Melt fat, add veal; brown. Remove meat from skillet; blend remaining flour into fat in skillet. Add tomatoes, molasses, carrots, onion and meat. Cover; simmer 1 hour, or until meat is tender. Stir occasionally. Serves 6.

Southern Candied Sweet Potatoes—*Especially delicious!*

Scrub 4-6 medium sweet potatoes. Cover with boiling salted water. Cover; boil 20-25 minutes, or until tender. Drain; peel. Brush each with melted fat; place separately in skillet. Add Brer Rabbit Molasses to depth of 1". Cook over low heat, turning frequently until potatoes are candied. For additional flavor, add 2 tablespoons butter and 1 tablespoon lemon juice. Serves 4.



Sweet Potato Puffs—Brer Rabbit Molasses gives them a mellow, sunny-rich flavor. Brer Rabbit can do as much for other vegetables, too.

Sweet Potato Puffs—*Grand with pork chops!*

6 medium-large sweet potatoes
Salad oil
¼ cup Brer Rabbit Molasses
4 tablespoons butter
Few grains nutmeg
Few grains salt
½ cup milk or cream

Scrub sweet potatoes. Rub skins with salad oil. Bake in hot oven, 400° F., 35-40 minutes, or until tender. Cut slice off top of each potato. Scoop out centers; mash. Add molasses, 2 tablespoons butter, nutmeg, salt and milk. Beat well. Fill potato shells with mashed potato mixture. Dot with remaining 2 tablespoons butter. Bake in hot oven, 400° F., until brown. Serves 6.

Baked Winter Squash—*Delightful "surprise" flavor!*

1 medium size squash
¼ teaspoon salt
1 tablespoon sugar
3 tablespoons Brer Rabbit Molasses
1½ teaspoons hot water
3 tablespoons butter

Wash squash; quarter; remove seeds. Cook in boiling salted water several minutes. Peel. Place squash in baking dish; sprinkle with salt and sugar. Combine molasses and hot water; pour over squash. Dot with butter. Bake in moderate oven, 350° F., 55 minutes, or until tender. Baste often. Serves 4.

Quick Baked Beans—*For company, heat in a casserole!*

Add 2 tablespoons Brer Rabbit Molasses to 1 16-oz. can baked beans. Heat. Serve immediately. Serves 4.

OTHER USES

Molasses Butter—*Refrigerator raiders love this!*

½ cup butter
1 teaspoon sugar
1 tablespoon Brer Rabbit Molasses

Cream butter; gradually add sugar and molasses, creaming constantly. Chill. Serve on waffles, griddle cakes, French toast, toast, etc. Makes ½ cup.

Tomato Sauce—*Try it over spaghetti!*

1 No. 2 can (2½ cups) canned tomatoes
1½ tablespoons Brer Rabbit Molasses
2 tablespoons chopped onion
½ teaspoon salt
¼ teaspoon pepper
2 tablespoons cornstarch
2 tablespoons cold water
2 tablespoons butter

Combine tomatoes, molasses, onion, salt and pepper. Bring to boiling point; cover; simmer 20 minutes. Press through sieve. Blend together cornstarch and water. Add to tomato mixture, slowly bring to boiling point, stirring constantly. Add butter. Makes about 2 cups. Serve on meat croquettes, omelettes or spaghetti.

Creole Sauce—*Good with meat loaf!*

Follow directions for making Tomato Sauce. Just before serving, add ½ cup sautéed chopped green pepper, 1 teaspoon cider vinegar and ½ teaspoon Worcestershire sauce. Heat thoroughly.

Molasses Raisin Sauce—*Delicious with smoked meats!*

1 tablespoon sugar
5 teaspoons flour
1 cup water
¼ teaspoon salt
3 tablespoons lemon juice
3 tablespoons Brer Rabbit Molasses
½ cup seedless raisins
1 tablespoon butter

Mix sugar and flour; gradually add water. Bring to boiling point; add salt, lemon juice, molasses and raisins. Simmer 5 minutes. Add butter; cook until melted. Serve hot with ham and tongue. Makes 1½ cups.

Molasses Salad Dressing—*Perfect on fruit salads!*

1 cup mayonnaise or salad dressing
½ cup *Gold Label* Brer Rabbit Molasses
3 tablespoons lemon juice

Combine mayonnaise or salad dressing, molasses and lemon juice. Mix well. Serves 4. Serve on fruit salads. Delicious on pear, cream cheese and date salad.

Broiled Grapefruit, Hawaiian—*A delicious, easy dessert!*

Halve grapefruit; remove seeds. Core; cut around each segment close to membrane. Drain off excess juice. Spread each half with 2 teaspoons Brer Rabbit Molasses; lightly sprinkle with cinnamon. Dot with butter. Brown with broiler. Serve immediately.

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Br[illegible] Rabbit Molasses [illegible]mes in two flavors

Gold Label
. . . light and mild-flavored. Rich in Iron.

Green Label
. . . dark and full-flavored. Rich in Iron.

PENICK & FORD, LTD., INCORPORATED

New Orleans 7, La.